DOCUMENT RESUME

ED 371 566 FL 021 959

AUTHOR Clark, Raymond C.
TITLE Potluck: Exploring American Foods and Meals. Vocabureader Workbook 2.
REPORT NO ISBN-0-86647-084-0
PUB DATE 94
NOTE 99p.
AVAILABLE FROM Pro Lingua Associates, 15 Elm St., Brattleboro, VT 05301 ($10.50; large quantity discounts).
PUB TYPE Guides - Classroom Use - Instructional Materials (For Learner) (051)

EDRS PRICE MF01 Plus Postage. PC Not Available from EDRS.
DESCRIPTORS *Cultural Awareness; Daily Living Skills; *English (Second Language); *Food; Foods Instruction; Reading Instruction; Second Languages; *Sociocultural Patterns; *Vocabulary Development; Workbooks
IDENTIFIERS *United States

ABSTRACT

The workbook is an English vocabulary development text that focuses on words associated with preparing, serving, and eating food. The special vocabulary is presented in twelve readings. The reading passages are written in repetitive style so the student can learn each word's definition through context. Each selection describes a typical North American meal, with key vocabulary in boldface type. Illustrations, recipes, and menus are included to provide clarification and additional information. Five exercises, progressing from easy to more difficult and designed to explore forms and meanings of the key words, follow each reading selection. An answer key, index to foods, and index to key words are appended. (MSE)

****
* Reproductions supplied by EDRS are the best that can be made *
* from the original document. *
****

ED 371 566

Potluck

Exploring American Foods and Meals

U.S. DEPARTMENT OF EDUCATION
Office of Educational Research and Improvement
EDUCATIONAL RESOURCES INFORMATION CENTER (ERIC)

☒ This document has been reproduced as received from the person or organization originating it.

☐ Minor changes have been made to improve reproduction quality.

• Points of view or opinions stated in this document do not necessarily represent official OERI position or policy.

"PERMISSION TO REPRODUCE THIS MATERIAL IN OTHER THAN PAPER COPY HAS BEEN GRANTED BY

Arthur A. Barrows

TO THE EDUCATIONAL RESOURCES INFORMATION CENTER (ERIC)"

VOCABUREADER
WORKBOOK 2

By
Raymond C. Clark
Illustrated by Robert MacLean

PRO LINGUA ASSOCIATES

FL021959

BEST COPY AVAILABLE

Potluck

Exploring American Foods and Meals

VOCABUREADER
WORKBOOK 2

By
Raymond C. Clark
Illustrated by Robert MacLean

PRO LINGUA ASSOCIATES

Published by Pro Lingua Associates
15 Elm Street
Brattleboro, Vermont 05301
802-257-7779 800-366-4775
SAN 216-0579

Copyright © 1985, 1994 by Raymond C. Clark

All rights reserved. No part of this publication may be reproduced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording, or other, or stored in any information storage or retrieval system without permission in writing from the publisher.

ISBN 0-86647-084-0

This book was set in Century Oldstyle by Stevens Graphics and printed and bound by The Book Press, both of Brattleboro, Vermont. Designed by Arthur A. Burrows.

Printed in the United States of America.
Third printing, revised 1994.
9000 copies in print.

Acknowledgements

In writing this book I had help from **Andy Burrows** who offered encouragement and suggested the title. **Janie Duncan** made suggestions and used some of the readings with her ESL class at The Experiment in International Living. **Jack Miller** and **Paula DeGrand** read my original manuscript and made several corrections and suggestions. **Patti Pound** helped me with the typing of the pilot materials that I used in my class.

Special thanks are due to the students who helped me improve the text and exercises by working through the pilot materials. Their help was indispensable, and so I especially thank **Ulrich Bartels** from West Germany, **Daniela Bühler** from Switzerland, **Pedro Gerez Fernandez** from Mexico, **Patricia Gonzalez del Valle** from Mexico, **Zé Mário** from Brazil, **Silvia-Maria Seibt C.** from Honduras, **Michael Seiersen** from Denmark, **Vera Lucia Stefani** from Brazil, and **Maria Isabel Uribe V.** from Colombia.

Raymond C. Clark
April, 1994

Contents

Introduction 1

Introductory Reading 3

Breakfasts 5

Scrambled, Over or Sunny Side Up 5

_ sweeten
_ prepare
_ fry
_ fix
_ scramble
_ mix
_ boil
_ beat
_ slice
_ butter
_ spread
_ chop

A Stack of Cakes 11

_ typical
_ sprinkle
_ brew
_ griddle
_ batter
_ liquid
_ stack
_ imitation
_ crisp
_ dip
_ powdered

Cereals, Breads and Pastries 17

_ grind/ground
_ coarse
_ granular
_ processed
_ flake
_ crunchy
_ fortified
_ nutritious
_ sticky
_ split
_ filled

Lunches 23

Soup 'n Sandwich 23

_ grilled
_ coated
_ melt
_ ingredient
_ sip
_ spoon
_ stew
_ chunk
_ bulky
_ kosher
_ pickle
_ chip

Lunch Box and Brown Bag 30

_ pack
_ container
_ sandwich
_ wrap
_ fresh
_ moist
_ stale
_ canned
_ shell
_ crumb
_ core
_ skin

For Here or To Go 35

_ place an order
_ vat
_ greasy
_ crushed
_ flavor
_ shake
_ frothy
_ lid
_ straw
_ unappetizing
_ steamed
_ disposable

Dinners 41

Steak and Potatoes 41

_ alcoholic
_ course
_ appetizer
_ well done
_ raw
_ rare
_ medium
_ baked
_ mashed
_ peel
_ pulp
_ stuffed

Southern Fried Chicken 47

_ crust
_ bone
_ pod
_ leavened
_ lumpy
_ crumble
_ pour
_ iced
_ juicy
_ sour
_ tasty

Casseroles and Potluck 53

_ dish
_ cover
_ keep
_ leftover
_ heat up
_ grated
_ layer
_ loaf
_ pot
_ affair
_ host/hostess
_ buffet

Special Occasions **59**

Thanksgiving **59**

_ harvest
_ crops
_ feast
_ game
_ wild
_ domesticated
_ roast
_ baste
_ carve
_ creamed
_ cultivated
_ mince

Cookouts and Barbecues **65**

_ charcoal
_ broil
_ nibble
_ burn
_ skewer
_ pick
_ strip
_ salt
_ topping
_ whipped
_ scoop
_ cool

Breakfast + Lunch = Brunch **71**

_ set
_ stir
_ fancy
_ preserve
_ cure
_ smoke
_ imported
_ dirty
_ clear away
_ wipe
_ wash
_ put away

Suggestions for the Teacher **78**

Answers **82**

Food Index **86**

Key Word Index **88**

Menu and Recipe Sources **90**

Bibliography **90**

Introduction

Potluck is a vocabulary development text which focuses on words which are associated with preparing, serving and eating food. This special vocabulary is presented in twelve readings. The reading passages are written in a redundant style so that you can learn the definition of each word through context. Although you may have to use a dictionary from time to time, you should try to understand the meaning of the word by studying the sentences which precede and follow the key word. Therefore, you can develop both new vocabulary and good reading skills. The lessons are organized according to the following plan:

Reading

Each reading selection describes a typical meal. The key vocabulary is in **bold face**. Illustrations, recipes and menus are included to help you understand the key words and see them as they appear in actual recipes and menus that are typical of American cookbooks and restaurants.

Exercises

Five exercises follow each reading selection. The exercises progress from easy to more difficult. In the exercises you will be required to explore the forms and meanings of the key words. The first four exercises are not tests. They are teaching exercises, and it is expected that you will make some mistakes. You can teach yourself by using the Answers. The last exercise does not have answers in the book because you must create original sentences. You can use this last exercise as a test by asking someone who knows English well to check your answers.

Answers

Answers for the first four exercises of each reading are found at the back of the book.

Food Index

This is a list of all the names for foods that are used in this book.

Key Word Index

This is a list of all the key words, and their various forms.

Introductory Reading

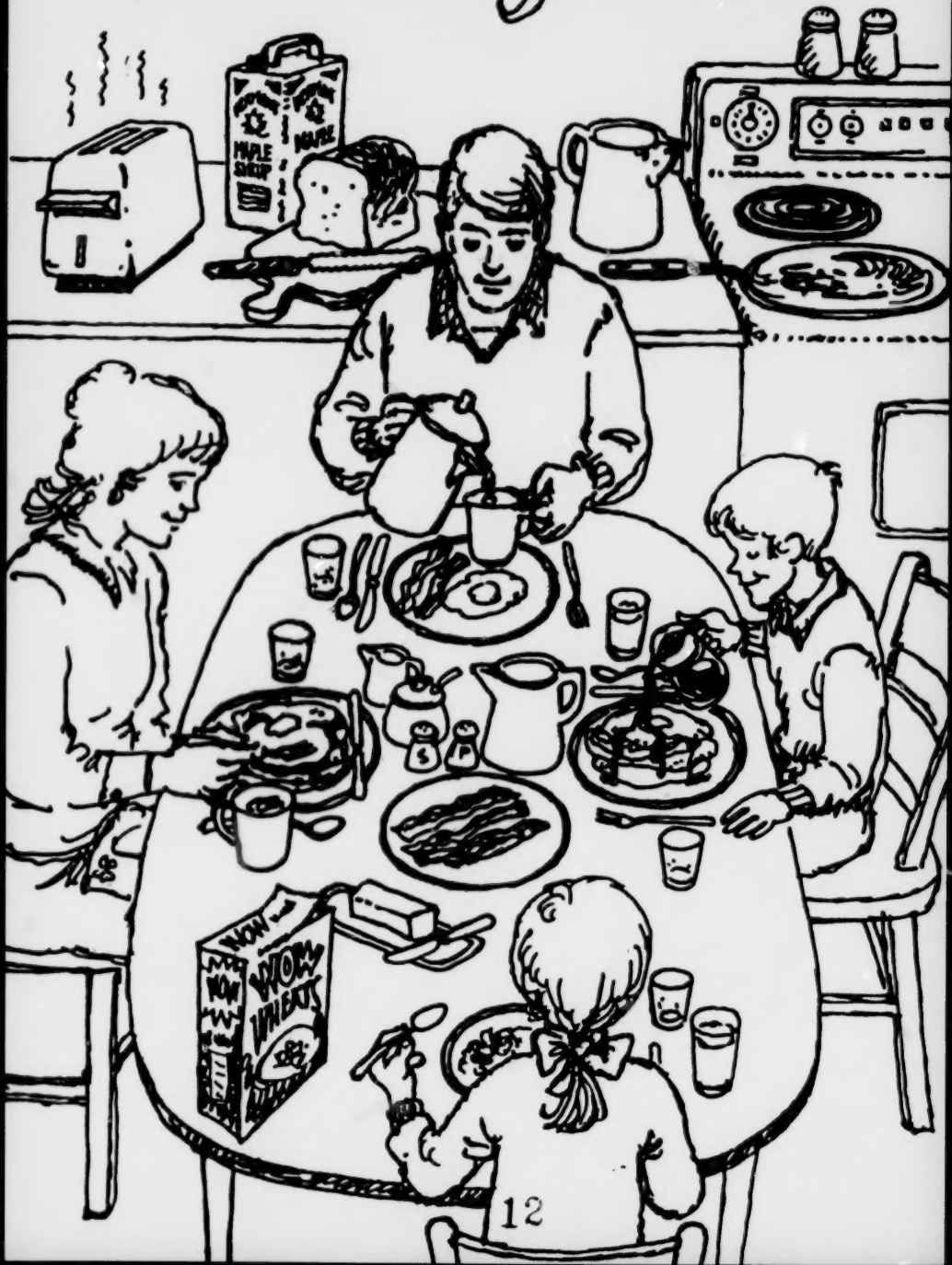
"Please, do come to dinner! We'll be delighted, but you'll have to take **potluck**. OK?"

What do you say to this invitation? What does it mean? What is "potluck?" This is an informal, **spur of the moment** invitation. The speaker has not planned to ask you for dinner. He wants you to come, but he wants you to know that he will not have a special dinner prepared. You are being invited to **share** whatever is in the pot.

Americans enjoy getting together for a potluck supper. There is **no fuss**, no special preparation, just a chance to **visit**, a chance for friends to get together and talk. Usually the **guest** offers to bring something to add to the meal so there will be enough. Sometimes the **host** agrees and suggests something; sometimes not.

To take potluck means to "take what you get," to accept what there is to eat. It is a wonderful way to learn about real American food and **hospitality**. So if you get invited to take potluck, you should say, "Sure, I'd love to! What can I bring?"

Breakfasts



Juice

Coffee

Toast

Bacon, Sausage or Ham

Two Eggs

Hash Browns or Grits

Scrambled, Over Or Sunny Side Up

Breakfast is the first meal of the day, and for many people breakfast begins with a cup of hot coffee. Some people drink their coffee black (with no cream), and some people add cream. Some people **sweeten** their coffee by adding sugar. Another favorite breakfast drink is juice. There are several popular kinds —orange, grapefruit, apple, pineapple and tomato, to name a few.

After the coffee and the juice, there are eggs. The eggs can be **prepared** in different ways. **Fried** eggs are **fixed** by breaking the eggs into a hot **frying** pan that has been greased with cooking oil. Sunny side up eggs are cooked without turning the eggs over so that the yolk (the yellow center of the egg) will remain soft. "Over" means that the eggs are turned over and cooked on both sides. **Scrambled** eggs are **prepared** by **mixing** the

yolks and whites together in a bowl. Then this **mixture** is poured into a pan and scrambled (**mixed**) as it is cooking. **Boiled** eggs are cooked in the shell in **boiling** water. If the yolk is cooked until it is hard, the egg is called a hard boiled egg. If the yolk is cooked for only three or four minutes, it is soft boiled because the yolk will be soft. Poached eggs are also cooked in boiling water, but they are not cooked in the shell. An omelet is prepared by breaking the shell and **beating** the yolk and white into a mixture, but the mixture is not scrambled as it cooks. Other ingredients such as onions, mushrooms and cheese are often added to an omelet.

Bacon, sausage or ham are often served for breakfast along with the eggs. Bacon usually comes in strips — long, thin **slices**. Sausage comes in links, about the size and shape of a finger, or in patties — flat circular cakes of ground meat. Ham is usually served in flat, thin pieces called slices. These breakfast meats are all pork — meat from a pig.

Toast, which is usually slices of bread toasted in a toaster, is often served with bacon and eggs. The toast is usually **buttered**, meaning the butter is **spread** on the toast with a knife. Fruit jams and jellies are **spreads** that are made by boiling fruit and sugar together. The jam or jelly is served with and spread on the toast.

Two other foods are sometimes served with a bacon and eggs breakfast. Hash browns are **chopped** potato that is lightly fried in a pan. In the southern part of the

United States, grits are very popular. Grits are made from ground corn. Many people like to put butter on their grits.

With breakfast out of the way, it's time for work or school.

I. Match the word with its meaning.

1. to **sweeten**	____	A. A flat, thin piece.
2. to **prepare**	____	B. To cut into small pieces.
3. to **fry**	____	C. To fix.
4. to **scramble**	____	D. To cook in very hot water.
5. to **boil**	____	E. To add sugar.
6. a **slice**	____	F. To mix or beat.
7. **buttered**	____	G. To cook in a greased pan.
8. to **spread**	____	H. A common way to serve toast.
9. to **chop**	____	I. To apply butter, jam or jelly to a slice of toast.

II. Fill in the blank with the correct form of the word and the correct pronoun (**it** or **them**).

1. I like my coffee **sweet**.
   Then I'll _____ ____ for you.
2. I like my eggs **scrambled**.
   Then I'll _____ ____ for you.
3. I like my toast **buttered**.
   Then I'll _____ ____ for you.
4. I like my eggs **fried**.
   Then I'll _____ ____ for you.
5. I like my toast **sliced**.
   Then I'll _____ ____ for you.

6. I like the whites and yolks **beaten** together.
   Then I'll _____ ___ for you.
7. I like to have my breakfast **fixed** by 8 a.m.
   Then I'll _____ ___ for you by 8 a.m.
8. I like my ham **chopped**.
   Then I'll _____ ___ for you.
9. I like my eggs **boiled**.
   Then I'll _____ ___ for you.

III. Fill in the blank with one of the key words from the reading.

1. Hash brown potatoes are _____ed by first _____ing the potatoes into small pieces.
2. Some people like to add sugar to coffee to _____en it.
3. Poached eggs are cooked in _____ing water.
4. Scrambled eggs are cooked in a _____ing pan.
5. An omelet is _____ed by first beating the egg yolks and whites together into a _____ture.
6. Some people put only butter on their toast, but others _____ on jam or jelly.
7. Ham, bacon and bread can all be _____ed.
8. To prepare scrambled eggs, first _____ the yolks and the whites together in a _____ing bowl.
9. Do you like your eggs fried, boiled or _____ed?
10. "Let me _____ some breakfast for you," she said.

IV. Fill in the blanks. In some cases there may be more than one possible answer.

This morning the new cook _____ed breakfast for me. I asked him to fix me bacon and scrambled eggs with _____ed toast. So what do I get? A strange

_____ of bacon and eggs. The bacon was _____ into little pieces, and _____ with the eggs. This _____ was _____ on the toast. I asked him what he had done, and he said "You asked me to mix you some bacon and eggs."

V. Complete the sentences in your own words.

1. Scrambled eggs are prepared by _____ _____ .
2. I like my coffee _____ _____ .
3. My favorite breakfast drink is _____ _____ .
4. A frying pan can be used for _____ _____ .
5. First, beat together _____ _____ .
6. A soft boiled egg _____ _____ .
7. I'll have my eggs _____ _____ .
8. To fix an omelet _____ _____ .
9. Jams and jellies _____ _____ .
10. My favorite breakfast is _____ _____ .

Chelsea Royal Diner

Route 9, West Brattleboro, Vermont

EARLY RISERS

Good Morning

6:00 am - 11:30 am

Two Eggs (Any Style) 3.50
choice of ham, bacon, sausage with hashbrowns and toast

Pancakes (3) 3.25
choice of ham, bacon, sausage

Apple Cinnamon Pancakes 3.50
choice of ham, bacon, sausage

Banana Pancakes 3.50
choice of ham, bacon, sausage

Blueberry Pancakes 3.50
choice of ham, bacon, sausage

Western Omelette (3 Egg) 3.50
hashbrowns and choice of toast

Spanish Omelette (3 Egg) 3.50
hashbrowns and choice of toast

Mushroom & Cheese Omelette (3 Egg) 3.50
hashbrowns and choice of toast

Royal Muffin 2.95
fried egg sandwich with cheese on english muffin with choice of ham, bacon, sausage and hashbrowns

French Toast 3.25
with Maple Syrup and choice of ham, bacon, sausage

Cajun Skillet Breakfast 4.25
grilled onions, peppers, potatoes, and sausage, with 2 eggs over easy and melted cheese

Royal Hash and Eggs 3.25
2 eggs any style with fruit and choice of toast

Steak and Eggs 6.50
N.Y. sirloin and eggs any style with hashbrowns and choice of toast

Hot Oatmeal 2.25
with choice of toast and coffee or tea

On The Side

Toast *white, wheat, rye, pumpernickle* ... .65
English Muffin ..... .95
Danish 1.35
Amy's Muffins 1.25
Side of Hashbrowns ..... .95
Side of Bacon, Ham, or Sausage ... 1.25
Cottage Cheese ..... .95
One Egg .....95 Two Eggs 1.45
½ Grapefruit 95

Short Stack (2) 1.95
Cold Cereal 1.00
Oatmeal 1.00
Coffee or Tea ..... .75
Jus' Squeezed O.J. or Grapefruit, Tomato
Cranberry or Apple .. sm. .85 lg. 1.25
Beef Patty 1.95
Fresh Melon 1.25

COFFEE ROASTERS

Grapefruit

Tea

Pancakes
Waffles
French Toast

Bacon, Sausage or Ham

A Stack of Cakes

Juice, coffee and a breakfast meat are usually part of a **typical** pancake breakfast, as they are with a bacon and egg breakfast, but with either breakfast there are some variations. In place of juice, fruit is often served. A typical breakfast fruit is the grapefruit, cut in half. Some people **sprinkle** a little sugar on the half-grapefruit to sweeten it.

Some people prefer tea to coffee. The usual way of **brewing** tea is to place a small tea bag in a tea cup and add boiling water. After a short while the tea bag is removed.

Pancakes are round, flat cakes cooked in a frying pan or on a **griddle** — a flat, hot surface. In fact, in some places pancakes are called griddle cakes. Other common names for pancakes are hotcakes and flapjacks. Pancakes are made from a **batter** — a **liquid** mixture of flour, milk and eggs, all beaten together. The cakes are

served one on top of the other in a **stack**. They are usually eaten with pats of butter in between and on top of the cakes, and maple syrup poured over the stack. Maple syrup is a sweet, thick liquid that is made by boiling the sap of the maple tree. Maple syrup is, however, expensive and so many **imitation** or substitute syrups are used instead of maple syrup.

Waffles are similar to pancakes. They are prepared in the same way, but they are cooked in a special waffle iron that creates a grid pattern of intersecting lines that cut into the surface of the cake. A waffle is **crisper** than a pancake because the inside is more completely cooked. Waffles are usually served with butter and syrup.

Another breakfast food that is often eaten with syrup is French toast. This kind of toast is a slice of bread **dipped** in a milk and egg batter and then fried. Sometimes French toast is served with **powdered** sugar sprinkled on it.

I. Choose the correct word.

1. Several pancakes on top of each other are a _____. (stick, stack, group)
2. Sugar is _____ on top of grapefruit. (sprinkled, dipped, stacked)
3. Pancake batter is a _____ mixture of flour, milk and eggs. (liquid, solid, powdered)
4. Waffles are _____ than pancakes. (flatter, crisper, bigger)

5. _____ maple syrup is usually cheaper. (typical, imitation, brewed)
6. French toast is _____ in batter. (dipped, stacked, sprinkled)
7. Pancakes and waffles are made from the same _____. (butter, batter, brew)
8. Coffee and tea are _____. (brewed, boiled, baked)
9. A(n) _____ breakfast includes eggs or pancakes. (typical, unusual, imitation)
10. Pancakes are cooked in a frying pan or on a _____. (mixing bowl, waffle iron, griddle)

II. Fill in the blanks with the correct form of one of the key words from the reading.

1. I like grapefruit with lots of sugar _____ed on it.
2. _____ed coffee is much better than instant coffee.
3. First, _____ the French toast in batter.
4. Orange juice, apple juice and tomato juice are three popular _____es of fruit juice.
5. These waffles are soft; they should be _____.
6. It is cheaper to buy _____tion syrup.
7. Yesterday Mike ate two _____s of pancakes.
8. The opposite of solid is _____.
9. Packaged pancake mix is neither a solid nor a liquid; it's a _____er.
10. The pancakes are not cooking because the _____ isn't hot.
11. This pancake _____ is made with one cup of flour and two eggs.

III. Fill in the blanks using key words from the reading.

1. A _____ breakfast includes juice, coffee and a breakfast meat.
2. Tea is _____ with a tea bag.
3. Coffee, syrup and juice are all _____ .
4. An _____ syrup is a substitute for the real thing.
5. A _____ of cakes is several pancakes on top of each other.
6. Would you like sugar _____ on your grapefruit?
7. Waffles are _____ than pancakes.
8. Did you _____ the French toast in _____ ?
9. Flour is not a liquid; it's a _____ .

IV. Fill in the blanks.

Yesterday I wanted a _____ pancake breakfast. When I ordered pancakes and bacon, the cook said, "Oh, you mean _____ cakes." Then she said, "You'll have to wait. I need to make some more _____ ." But I was in a hurry so I asked for French toast instead. Then she said, "The _____ isn't hot. Can you wait?" So I waited while she _____ the bread in the French toast _____ . Finally, she served it. The French toast was dry and _____ , but the bacon wasn't _____ at all. And then she served _____ maple syrup and there was no _____ sugar to _____ on top of the French toast. It was a disaster. And all I wanted was a _____ of cakes.

V. Complete these sentences in your own words.

1. Maple syrup is _____
_____ .
2. There's nothing like a stack of cakes with _____
_____ .
3. Please sprinkle some sugar on _____
_____ .
4. I like crisp _____
_____ .
5. Freshly brewed Brazilian coffee _____
_____ .
6. A waffle is _____
_____ .
7. To fix French toast _____
_____ .
8. Some other names for hotcakes are _____
_____ .
9. In my country a typical breakfast _____
_____ .

Hot Quaker 100% Natural Cereal

RANGE-TOP DIRECTIONS

Servings	1	2	4
Cereal	1/4 cup	1/2 cup	1 cup
Milk or Water	1/3 cup	1/2 cup	1 cup
Saucepan	1-qt	1-qt	2-qt

Combine cereal and milk or water in saucepan. Bring to boil; reduce heat. Simmer 1 minute or until desired consistency, stirring occasionally. (Mixture will thicken upon standing.) Serve at once. If desired, serve with additional milk.

MICROWAVE DIRECTIONS

Servings	1	2	4
Cereal	1/4 cup	1/2 cup	1 cup
Milk or Water	1/4 cup	1/2 cup	1 cup
Microwavable Bowl	2 cup	3 cup	4 cup
Cooking Time (Minutes)	1 minute to 1 minute and 15 seconds	1½ to 2 minutes, stirring after 1 minute of cooking	2½ to 3 minutes, stirring after 2 minutes cooking

Combine cereal and milk or water in microwavable bowl. Cook at HIGH according to chart. Let stand 1 minute or until desired consistency; stir. Serve at once. If desired, serve with additional milk.

DIRECTIONS

FOR PANCAKES:

• **Preheat** griddle to 400°F. Griddle is ready when drops of water sizzle, then evaporate. • **Combine** all ingredients, mixing until batter is fairly smooth. For best results, use a wire whisk or beat egg slightly before adding remaining ingredients (over mixing causes thin, tough pancakes). Let batter stand 1 to 2 minutes to thicken. • **Pour** scant ¼ cup batter for each pancake onto hot, lightly greased griddle. • **Turn** pancakes when tops are covered with bubbles and edges look cooked. TURN ONLY ONCE.

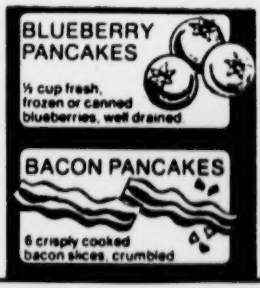
TO MAKE	INGREDIENTS			
	MIX	MILK	EGG	OIL
6-7 PANCAKES	½ CUP	½ CUP	1	1 TBSP.
12-14 PANCAKES	1 CUP	1 CUP	1	1 TBSP.
25-30 PANCAKES	2 CUPS	2 CUPS	2	2 TBSP.
40-44 PANCAKES	3½ CUPS	3½ CUPS	3	¼ CUP
TWELVE-4" WAFFLES	1 CUP	1 CUP	1	3 TBSP.

FOR WAFFLES: • **Preheat** waffle iron; grease lightly. • **Combine** ingredients as directed for pancakes. • **Bake** about ⅔ cup batter in hot waffle iron as manufacturer directs or until steaming stops.

PREPARATION HINTS: For thicker pancakes, add a little less milk; **for thinner pancakes,** add a little more milk.

TO FREEZE AND REHEAT PANCAKES: Stack 3 pancakes with about 1 teaspoon margarine between each and on top. Wrap securely in foil; freeze. Bake foil-wrapped frozen pancake stacks in preheated 375°F. oven 15 to 18 minutes or until hot.

FOR MICROWAVE OVEN: Remove frozen pancakes from foil; place stack on serving plate. Cook, uncovered, in microwave oven at HIGH 1 minute and 45 seconds or until hot.


BLUEBERRY PANCAKES
½ cup fresh, frozen or canned blueberries, well drained
BACON PANCAKES
6 crisply cooked bacon slices, crumbled

BEST COPY AVAILABLE

Hot or Cold Cereal
with
Fruit or Berries

Hot Chocolate

Bread and Pastry
muffins
bagels
donuts
Danish

Breakfast Cereals, Breads and Pastries

Cereals, made from grains such as wheat, oats, corn and rice, are especially popular with children and younger people. The grain is **ground** into a **coarse**, **granular** substance that is called meal. Flour, the basis for bread, is made by **grinding** grain into a fine powder.

Hot cereals are cooked with water or milk to form a soft food that is eaten with a spoon. Milk and sweeteners such as sugar or honey are added to the cereal. Oatmeal is one of the most popular hot cereals.

Cold cereals are made from grains that have been **processed** into crisp pieces that come in many sizes and shapes. The most common shape, called a **flake**, is very thin and **crunchy** — it breaks easily and with a noise (a **crunch**). Cold cereals are known by their trade names, and the variety seems almost endless. Some of the better

known varieties, named after shapes and noises, are Corn Flakes, Rice Krispies, Shredded Wheat, Cheerios and Captain Crunch. Many cold cereals have been **fortified** with vitamins to make the cereal more **nutritious**. A popular **unprocessed** cold cereal is granola.

Fruits and berries are often added to hot and cold cereals. Sliced banana is especially popular. Peaches are also popular. Among the berries, blueberries and strawberries are the most popular.

Many cereal eaters are children, and their favorite breakfast drink is hot chocolate (also called cocoa), a beverage that is prepared by heating a mixture of powdered chocolate and hot water or milk. Children like to have cocoa topped off with marshmallow — a **sticky**, white substance made from corn syrup, egg whites and sugar. If you try to eat marshmallow with your fingers, it will **stick** to them.

The basic ingredient of breads and pastries is flour. Pastries are made with a special fat called shortening to make the pastry light and **flaky**. Some common types of breads and pastries are:

muffins — small, round cakes that look like they were baked in a cup. Fruits, berries and nuts are common ingredients in muffins.

English muffins — a round bread cake that is **split** down the middle with a knife or fork and toasted.

bagels — a round bread with a hole in the middle. Bagels are boiled and then baked. They are split in half and eaten with a smooth white cheese spread called cream cheese.

donuts (sometimes spelled doughnuts) — deep fried sweet cakes that are round. Typically, they have a hole in the middle, but they are sometimes **filled** with jams or jellies or creams. Sugar, both powdered and **granular**, is frequently applied to the outside.

sweet rolls (some kinds are called Danish) — a sweet, **sticky** bread with cinnamon, nuts and raisins or fruit-filled centers.

I. Match each phrase with the most appropriate word.

1. To make stronger	____	a. nutritious
2. To cut down the middle	____	b. the filling
3. A crisp piece of cereal	____	c. to grind
4. Containing vitamins	____	d. to fortify
5. It stays on your finger	____	e. processed
6. The jelly inside a donut	____	f. coarse
7. A cereal noise	____	g. a flake
8. The opposite of fine	____	h. crunch
9. Already prepared	____	i. sticky
10. To break or crush corn into small pieces	____	j. to split

II. Fill in the blank with the correct form of the key word.

1. This donut has a **filling**. It is _____ed with jam.
2. This is a food **processor**. It _____es food.
3. This is a coffee **grinder**. It _____s coffee into coffee grounds.
4. This cereal is **flaky**. It's probably corn _____s.
5. This is **granulated** sugar. It is _____ar.
6. This food is **sticky**. It _____s to your fingers.
7. This muffin is **split.** It's _____ in half.

8. This meal is **coarse.** It's _____ly ground.
9. This food is not **processed**. It's un_____.
10. This cereal has little **nutrition**. It is not _____ious.
11. This cereal is Captain **Crunch**. It's _____y.
12. This cereal is not **fortified**. It's un_____.

III. Write in the correct form of the word in parentheses.

1. Waiter! My coffee is full of (grind) _____.
2. (Granular) _____ sugar is (coarse) _____ than powdered sugar.
3. The (fill) _____ in this sweet roll is not strawberry.
4. He's fanatic about (nutrition) _____. He will never eat (process) _____ food.
5. This machine breaks things in half; it _____ things.
6. The tape is very sticky; it (stick) _____ to my fingers.
7. I never eat (crunch) _____ cereal; I don't like noise in the morning.
8. (Fortify) _____ with Vitamin A! and (nutrition) _____ too! That's Crunchy Flakes, America's favorite breakfast food.

IV. Fill in the blanks.

1. Powdered sugar is not as _____ as granulated sugar.
2. Yesterday he _____ some coffee beans.
3. These rice _____ are not very crunchy.
4. Total is _____ with six different vitamins.
5. I eat only the best food. I'm interested in _____.
6. Granola is an _____ cold cereal.
7. I love marshmallow, but it is so sweet and _____.
8. Let's _____ the bill in half.
9. I bought a jelly donut, but there was no _____ in it.

V. Complete the sentences in your own words. Try to use key words from the reading.

1. Today, for breakfast I _____
_____ .
2. Granulated sugar is _____
_____ .
3. I never eat _____
_____ .
4. Nutritious food _____
_____ .
5. My favorite breakfast pastry _____
_____ .
6. Marshmallow? That's a _____
_____ .
7. Flour is made by _____
_____ .
8. Eat Crunchy Flakes _____
_____ .
9. What kind of donut do I want? _____
_____ .
10. The bill is $8.00, let's _____
_____ .

Lunches

Tomato Soup
with
Crackers

Grilled Cheese Sandwich
with
Pickle

Potato Salad or Chips

Cole Slaw

Soup 'n Sandwich

Both at home and in restaurants, soup and sandwich is a popular easy-to-fix lunch. One combination is a **grilled** cheese sandwich and tomato soup. The grilled cheese is made by cooking the sandwich on a hot, flat surface that has been lightly **coated** with a cooking oil. The sandwich is grilled on both sides until the cheese becomes hot and soft, and **melts**. A **melt** is also a kind of sandwich which has only one slice of bread. Various sandwich **ingredients** are placed on top of the bread, and it is topped with cheese. Then it is heated until the cheese melts.

Soup is served in a cup or in a bowl. Because it is hot, it is **sipped** carefully or **spooned** from the bowl with a soup **spoon**. Chowders are soups that are made with milk and potatoes. Fish and clam chowder are especially well-known. Milk is also an **ingredient** in various soups that are called cream soups, such as cream of mushroom

soup. Another chowder with oysters as the main ingredient, is called oyster **stew** because of the way it is cooked; it is **stewed** slowly for a long period of time. **Stews** are similar to soups, but they are thicker, that is they contain more solid ingredients and so they are not as thin or watery as soup. A favorite stew is beef stew, made with **chunks** of beef and potatoes, slices of carrot and pieces of onion.

A bowl of soup is often served with crackers, a dry, thin and crisp bakery product that comes in a variety of shapes and sizes.

Sandwiches are made with several kinds of bread. In addition to sliced bread, sandwiches are often made with rolls, and if the roll is large, it is called a **bulky** roll because of its size. Long, round rolls or loaves of bread, sliced lengthwise, are used for making grinders — also known as subs or submarines, heroes, hoagies, poor boys, torpedos, and Italian sandwiches.

Many people go to the delicatessen (deli) for their sandwiches. The deli specializes in ready-to-eat foods, especially cold, sliced meats (called cold cuts), cheeses and salads. Some delis specialize in Jewish food that is **kosher**, or properly prepared according to Jewish religious customs. "Kosher" can also have a general meaning of correct or proper.

Pickles are commonly served with sandwiches. The verb to **pickle** refers to the practice of keeping food in a special liquid of salt and vinegar so it will not spoil. But for most people, pickle refers to cucumber pickles.

Potato **chips** are often eaten with sandwiches. They are thin, crisp slices of potato. An alternate to potato

chips is potato salad, small chunks of potato mixed with hard-boiled eggs, mayonnaise and celery.

A salad of chopped cabbage, called cole slaw, is also a frequent item in the soup and sandwich lunch.

By the way, at the deli it is common practice to order your sandwich with special instructions. So be prepared to answer questions such as "What kind of bread?" and make requests such as "Hold the mayo," (no mayonnaise, please).

I. Fill in the blanks with the best word.

1. A _____ sandwich is cooked on a hot, flat surface.
(grilled, stewed, fried)
2. The pan needs to be _____ with oil.
(cooked, coated, grilled)
3. The cheese was _____ .
(sipped, pickled, melted)
4. There are several _____ in this stew.
(bulkies, ingredients, filling)
5. He _____ the soup slowly.
(melted, scrambled, sipped)
6. The waiter _____ the soup into a bowl.
(sprinkled, spooned, filled)
7. My father often has oyster _____ for lunch.
(stew, flakes, chips)
8. Cut the potatoes into small _____ .
(chops, chunks, grounds)
9. I'll have my ham sandwich on a _____ roll.
(cracker, muffin, bulky)
10. Do they have _____ meat in that deli?
(kosher, crunchy, cole slaw)
11. The sandwich special comes with _____ .
(a spoon and chunks, a coat and chops, a pickle and chips)

II. Fill in the blanks.

1. I'll have a _____ed cheese and tomato _____.
2. Do you want it on a _____y roll?
3. This stew is delicious. What are the _____s?
4. It's hot. _____ it slowly.
5. There aren't many _____s of beef in it.
6. First, _____ the griddle with oil.
7. Then _____ some batter onto the griddle.
8. _____s are cooked slowly for at least an hour.
9. It comes with cole slaw, potato _____s, and a _____.
10. My ice has _____ed. May I have some more?

III. Fill in the blanks.

1. We're all out of clam chowder. Then I'll have oyster _____.
2. This soup is very hot. Then I'll _____ it slowly.
3. We don't have potato salad. Then I'll have potato _____.
4. We're all out of grinder rolls. Then I'll have a _____ roll.
5. We're all out of tuna. Then I'll have a _____ cheese.
6. That's not right; it just isn't _____.
7. I'll make the stew. I've got all the _____.
8. The pancake is sticking to the griddle. Then I'll _____ the griddle with more oil.
9. These pieces of meat are too big. Then I'll cut them into smaller _____.

IV. Complete this conversation with key words from the reading.

Elise: That was an interesting dish. What was it?

Arthur: Well, the _____ are potato, beef, carrots, onions and cheese.

Elise: Hmm. How do you fix it?

Arthur: First, put some butter in a pan and heat it until it _____. Then when the bottom is well _____ with _____ butter, add small _____ of beef, carrots and potatoes. Then _____ about three spoonfuls of hot _____ cheese on top.

Elise: Uh huh, can I have a _____ of your beer.

Arthur: Sure. Here. Then put it all in a pot and let it _____ for an hour or so.

Elise: Yeah. Can I have one of your potato _____?

Arthur: Here. Finally, pour the mixture onto half a _____ roll, and . . .

Elise: Can I have another _____ of beer?

Arthur: And then _____ it on a griddle.

Elise: What's it called?

Arthur: It's a _____ beef stew sandwich. Did you like it?

Elise: It's interesting, but it needs something. How about some chopped cucumber _____ sprinkled on top?

Arthur: Drink any more of my beer and you'll be _____.

V. Complete the sentences in your own words.

1. The difference between a soup and a stew is _____ _____.
2. The ingredients for a beef stew are _____ _____.

3. Potato chips _____

_____ .

4. Chowder is _____

_____ .

5. If the soup is hot _____

_____ .

6. The soup and sandwich special for today is _____

_____ .

7. This tuna melt _____

_____ .

8. In a deli you can get _____

_____ .

9. For lunch I'll have _____

_____ .

DELIVERY FROM:
3355 Geary Blvd.
S.F., CA 94118

Hours: Sun.-Thurs., 10 am-10 pm Fri.-Sat. til 11 pm

SPECIAL

1 ***Chicken Pot Pie*** *— try one. Baked in our own kitchen and served with salad & a roll* *$6.75*

2 ***Blue Plate Special*** *— changes daily, ask your waitress — please tell us about your favorites.*

3 ***Mels Spring Chicken*** *-- crispy on the outside, tender and juicy on the inside with coleslaw, fries, roll & honey* *$6.95*

4 ***All American Meat Loaf*** *— "Bruce's favorite," with lumpy mashed potatoes, homemade gravy, vegetables, roll & butter* *$6.95*

SALADS

12 ***Santa Fe Salad*** *— broiled marinated chicken breast served on a bed of crisp lettuce with tomato, cucumber, avocado, egg, Jack cheese, our own salsa & choice of dressing* *$6.95*

14 ***Caesar Salad*** *— fresh & crisp romaine lettuce tossed with caesar dressing & topped with grated Parmesan cheese & crunchy seasoned croutons* *$5.50*

15 ***Chef's*** *— mixed green salad on a bed of garden-fresh lettuce topped with strips of ham, turkey, cheese & egg slices* *$6.95*

16 ***Tuna Salad*** *— white tuna on a bed of lettuce, tomato, cucumber & sliced egg with choice of dressing* *$6.50*

SANDWICHES

All our sandwiches are served with choice of ***Herman's potato salad, coleslaw or french fries & pickle chips***

21 ***Fried Egg Sandwich*** *— on white toast with lettuce, mayonnaise & black olives* *$3.95*

22 ***Grilled Cheese Combination*** *—Jack, Swiss & Cheddar on sourdough* *$4.50*

23 ***B.L.T.*** *— "old favorite" on sourdough* *$5.25*

230 *with avocado, add 95¢*

24 ***Smoked Ham & Cheese*** *— grilled, served on rye* *$5.75*

26 ***Tuna Melt*** *— grilled tuna with Cheddar cheese on rye — "my favorite"* *$5.95*

BURGERS

Mels choice ground chuck has no additives or preservatives and is delivered fresh daily. When you take a bite of our 1/3-lb.—WATCH OUR FOR THE JUICE!

Or for the hearty appetite, try our 1/2-lb. Add #460 to your choice (75¢)

37 ***The Famous Melburger*** *— classic American favorite made as only we know how. Juicy 1/3-lb. ground chuck served on a sesame seed bun, crisp lettuce, tomato, bermuda onion, mayonnaise & pickle chips* *$4.50*

38 ***Cheeseburger*** *— melted American, Jack, Cheddar or Swiss on your old favorite* *$4.95*

39 ***Mels Favorite*** *— all that's in a Melburger with sliced avocado, onion, Jack cheese & crisp bacon* *$5.95*

HOT DOGS

55 ***San Francisco Hot Dog*** *— sourdough roll, cheese, onion, relish & pickle* *$3.75*

56 ***Sour Dog*** *— sauerkraut on a boiled beef frank* *4.25*

57 ***Rebel Rouser*** *— topped with chili, onion & Cheddar cheese* *$5.95*

570 *with french fries, add 75¢*

	58 cup	*580 bowl*
HOMEMADE CHILI *— served with onions and grated cheese*	*$2.50*	*$3.75*

SIDE ORDERS *$2.00*

FOUNTAIN

59 ***Milk Shakes*** *— thick old-fashioned chocolate, strawberry or vanilla* *$2.85*

590 *— fresh banana, pineapple, butterscotch or coffee* *$3.25*

591 *— black & white* *$3.25*

60 ***Malts*** *—thick, creamy & rich, chocolate, strawberry or vanilla* *$3.25*

DESSERTS

61 ***Homemade Berry Pies*** *$2.75*

62 ***Hot Apple Pie with Cinnamon Sauce*** *$2.75*

620 *ala mode or with melted cheese, add 75¢*

63 ***Homemade Chocolate Fudge Cake*** *$2.75*

64 ***Mels Double Cream Cheesecake*** *—with strawberry topping* *$3.75*

29
BEST COPY AVAILABLE

Peanut Butter Sandwich
Carrot and Celery Sticks
Hard Boiled Egg
Apple
Chocolate Chip Cookies
Milk

The Lunch Box and Brown Bag

Many Americans, especially working people and school children, fix their lunches at home, **pack** them in a metal **container** called a lunch box and carry them to work or school. Some people bring their lunches in a paper bag. Because paper bags are typically brown in color, this kind of lunch is called a "brown bag."

A sandwich is the principal part of a lunch box meal. A sandwich is two slices of bread with something between the two slices. "To **sandwich**" also means to place something between two other things. So the ingredients of a sandwich are **sandwiched** between two slices of bread to form a sandwich! The entire sandwich is **wrapped** in plastic **wrap** to keep it **fresh**; otherwise it would lose its **moistness** and become dry and **stale**.

A peanut butter sandwich is a favorite among children. Peanut butter is a thick spread made from peanuts. Many children also apply jam or jelly to their peanut butter sandwich. Another common sandwich is tuna fish, which is made by mixing **canned** tuna from a small

metal container called a **can**, with mayonnaise — a white spread made with egg yolk, oil, lemon and spices.

Other common sandwiches are baloney (slices of Bologna sausage), sliced ham and cheese, and chicken or turkey. Egg, chicken, turkey and ham are also chopped into small pieces and mixed with mayonnaise to make egg, chicken, turkey or ham salad sandwiches.

A hard-boiled egg, still in its **shell**, and carrot or celery sticks are also commonly found in a home-**packed** lunch. Some brown baggers, adults more than children, like to bring a small container of yogurt.

Along with the sandwich there is often a piece of fruit and a cookie, a small sweet cake, usually flat and round. A favorite cookie is the chocolate chip cookie, a cookie that contains small pieces of chocolate. Two other popular types of cookies are oatmeal and peanut butter.

At the end of the day, the lunch box is carried home with only empty **wrappers**, bread **crumbs**, egg **shells**, and apple **cores** or banana **skins**.

I. Match the word with the best phrase.

1. to **pack**	____	a. not dry
2. **container**	____	b. outer part of an egg
3. **sandwiched**	____	c. to cover with paper
4. to **wrap**	____	d. to put in a metal container
5. **fresh**	____	e. small pieces of bread
6. **moist**	____	f. covering of a banana
7. to **can**	____	g. the inner part of an apple
8. **shell**	____	h. to put a lunch in a container
9. **crumbs**	____	i. the opposite of stale
10. **core**	____	j. placed between
11. **skin**	____	k. a box

II. Fill in the blanks.

1. Who _____ed your lunch?
2. My lunch box _____s only a sandwich and an apple.
3. I slipped on a banana _____ .
4. After lunch, the table was covered with _____s.
5. The sandwiches are _____ed in plastic.
6. _____ fruit is much better than _____ed fruit.
7. There are pieces of egg _____ in my egg salad sandwich.
8. My peanut butter _____ has lost its _____ness; it's all dried out and _____ .
9. This apple is bad; it's rotten to the _____ .

III. Complete the sentences with the best word.

1. A bottle is a _____ , but six bottles of beer is a six-_____ .
2. To cover something with paper is to _____ it, and the covering is called a _____ .
3. A small, round metal container is a _____ , and the food inside is _____ .
4. The outside of an egg is a _____ . In removing it, you _____ the egg and it is _____ .
5. The inside part of an apple that is not eaten is a _____ , and when the _____ is removed the apple is _____ .
6. The opposite condition of dryness is _____ , and the opposite condition of staleness is _____ .

IV. Complete the conversation.

Elise: What will I _____ for your lunch today?

Arthur: Oh, I'll have a ham _____ , a hard-boiled _____ , some carrot _____ , some chocolate _____ cookies, and a _____ , crisp McIntosh apple.

Elise: The bread isn't very _____. You forgot to _____ it last night after dinner. In fact, it's _____.

Arthur: Oh well, skip the sandwich.

Elise: Shall I _____ the egg?

Arthur: No leave the _____ on; otherwise it'll lose its _____.

Elise: You know we don't have any _____ fruit, but I've got a _____ of peaches.

Arthur: What happened to all the fresh fruit?

Elise: The kids got into the refrigerator and ate the apples. Nothing left but _____.

Arthur: Bananas?

Elise: Nothing left but _____.

Arthur: Cookies.

Elise: Nothing left but _____.

Arthur: Oh well, I'd rather eat at the deli, anyway.

Elise: That's good. No _____ either. We're out of brown _____ and I can't find your lunch _____.

V. Complete these sentences in your own words.

1. I'm going to pack _____ _____.
2. In his brown bag he had _____ _____.
3. Please wrap this _____ _____.
4. Somebody ate my lunch; there's nothing left but _____ _____.
5. Peanut butter sandwiches? _____ _____.
6. To make an egg Salad sandwich _____ _____.

SLOPPY JOE

1 lb. ground beef
1 cup Kraft Barbecue Sauce
¼ cup chopped green pepper
¼ cup chopped onion
6 hamburger buns
Velveeta Pasteurized Process Cheese Spread, sliced

Brown meat; drain. Add barbecue sauce, green pepper and onion. Cover; simmer 15 minutes. For each sandwich, spoon meat mixture on bottom half of bun. Cover with Velveeta slice; broil. Serve with top half of bun.

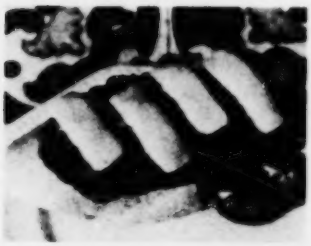
6 sandwiches

SLOPPY JOSEF

Add ½-lb. sliced frankfurters and 1 cup dill pickle slices to the Sloppy Joe mixture. Cover bottom halves of Kaiser rolls with Velveeta slices; broil. Spoon on meat mixture; serve with top halves of rolls.

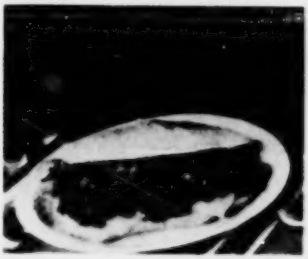
SLOPPY JOSE

Add 8¾-oz. can drained whole kernel corn to the Sloppy Joe mixture. Fill heated taco shells with shredded lettuce, meat mixture and Velveeta slices, cut in triangles.



SLOPPY JOSEPPI

Add ⅓ cup stuffed green olive slices to the Sloppy Joe mixture. Spoon onto Italian bread slices. Cover with Velveeta slices, cut into strips; broil.



SLOPPY JOSEPHINE

Add 2½-oz. jar drained sliced mushrooms to the basic Sloppy Joe mixture. Cover bottom halves of individual French rolls with Velveeta slices; broil. Spoon on meat mixture; serve with top halves of rolls.

42 BEST COPY AVAILABLE

Hamburger, Cheeseburger, Hot Dog, Fried Chicken, Tacos, Fish and Chips

French Fries

Milk, Soft Drink, Milkshake

For Here or To Go

For people in a hurry, lunch is often a stop at a fast-food restaurant or at the take-out counter of a deli. At some fast-food restaurants, people don't even stop. They use the drive-through. They **place an order** at one point and then drive a few feet to a window where they pick up their lunch and pay for it.

The ground-beef patty, better known as the hamburger, is probably the most popular fast food. If it is grilled with a slice of cheese on top it is called a cheeseburger. The hamburger is served on a round piece of bread called a bun or roll. People add a variety of condiments such as relish, ketchup, mustard, onion, tomato and lettuce.

Fries, also called French fries, are another fast-food specialty. Potatoes are sliced into strips and then deep-fried in a basket in a **vat** of very hot oil. Fries are eaten with the fingers, leaving the fingers slightly **greasy**.

For a beverage, there is a small carton of milk, or soft drinks in paper cups filled with **crushed** ice — frozen water broken into small pieces. Milk is also the basis for

the famous milkshake. A **flavoring** (chocolate, vanilla, strawberry) is added to the milk, along with ice cream, and the mixture is mixed on a high-speed mixer (people used to make milkshakes by hand by **shaking** a closed container back and forth, thereby shaking it into a **frothy** mixture). Soft drinks and milkshakes are served in paper containers with **lids** covering the top. A **straw** is inserted through the **lid** and the drink is sipped through the straw.

There are other fast-foods. The hot dog is one. Just as the hamburger is not made from ham, the hot dog is not made from dogs. For most Americans, dog meat is not only **unappetizing**, it is repulsive. The hot dog is a sausage, and it is served on a hot dog roll. The hot dog is either grilled or **steamed** — cooked in a covered pot with just a little water.

Fried chicken from the southern part of the United States, tacos from Mexico and fish and chips from Britain are also favorite fast foods. British chips, by the way, are the same as American fries.

Fast-food places keep their prices down by serving in high volume and by giving customers **disposable** utensils such as plastic knives, forks and spoons and paper cups and plates to be thrown away with the garbage.

I. Match the words with the best phrase.

1. to **place an order** ___	a. not very pleasant in appearance
2. **vat** ___	b. full of air bubbles
3. **greasy** ___	c. cooked by hot water vapor
4. **crushed** ___	d. to make a request
5. **flavoring** ___	e. a cover
6. to **shake** ___	f. used to sip a drink
7. **frothy** ___	g. a large container
8. **lid** ___	h. coated with grease
9. **straw** ___	i. broken into pieces
10. **unappetizing** ___	j. something added for taste
11. **steamed** ___	k. to be thrown away after use
12. **disposable** ___	l. move rapidly back and forth

II. Fill in the blanks.

1. These pans need to be cleaned. They're very _____y.
2. This machine makes _____ed ice.
3. I _____ed my order a few minutes ago.
4. We have only two _____s: vanilla and coffee.
5. I want to make a milkshake, but I can't find the _____er.
6. He shook it too much; there's too much _____ .
7. There's a hole in the _____ where you can insert the _____ .
8. When you've finished, throw it away; it's _____ .
9. I agree. It doesn't look very _____ , but it tastes good.
10. I don't care for grilled hot dogs. I like mine _____ .

III. Fill in the blanks. Add a pronoun (**it**, **them**) where necessary.

1. Did you place an order for me? I did; I _____ _____ five minutes ago.
2. Did you grease the pan for me? I did; I _____ _____ four minutes ago.
3. Did you crush the ice? I _____ _____ three minutes ago.
4. Did you shake the milk and flavoring? I _____ _____ two minutes ago.
5. Did you steam the hot dogs? I _____ _____ an hour ago.
6. Did you dispose of the garbage? No, but I will _____ of _____ in a few minutes.
7. Fries are deep-_____ in a _____ .
8. The recipe says "add a _____." Let's add chocolate; that's my favorite _____ .
9. If you don't put a _____ on, the coffee will spill.
10. Do you know the song "Sipping Soda through a _____?"
11. I can't eat it; it's just too _____ .

IV. Fill in the blanks in this conversation in a fast-food restaurant between an attendant (A) and a customer (C).

A: Can I help you?

C: Yes, I'd like to _____ an order. I'll have two _____ hot dogs.

A: I'm sorry, we only have grilled hot dogs.

C: Oh. Then make it a hamburger.

A: Would you like some fries or French fried onion rings?

C: Uh, no. Fries are too _____ for me.

A: Something to drink?

C: A large soda, but no _____ ice, please.

A: I'm sorry it only comes with _____ ice.

C: Oh. Make it a milkshake. But don't _____ it too much; I don't want it very _____ .

A: What _____ ? Chocolate?

C: No, vanilla.

A: We only have one _____ .

C: Then, why . . .

A: Is that for here, or to go?

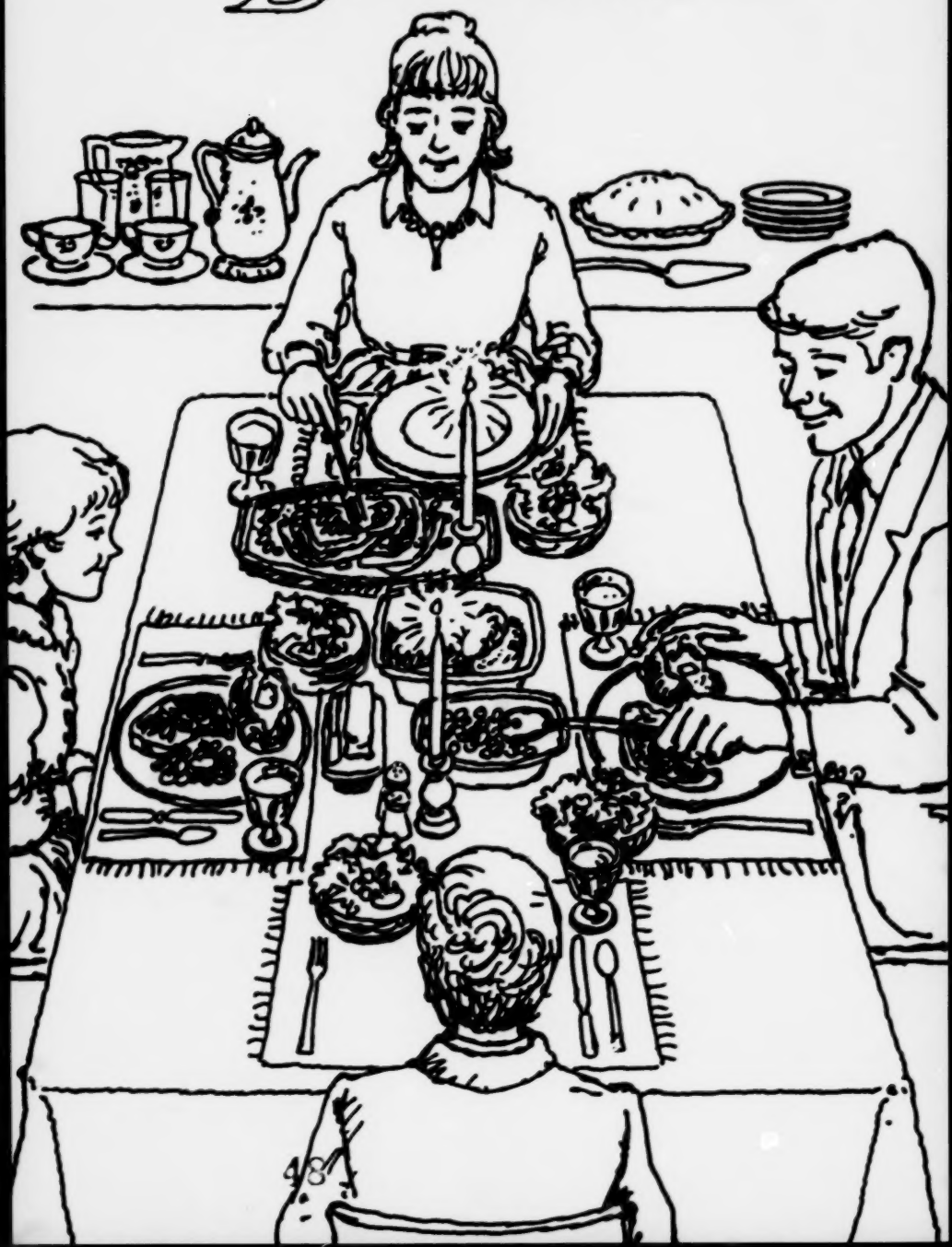
C: To go.

A: Here you are. The _____ carry-packs and a _____ and a _____ for the milkshake are over there, next to the condiment counter. That'll be $2.25. Thank you. Have a nice day.

V. Complete these sentences or answer the questions in your own words.

1. My favorite flavor _____
_____ .
2. On my hamburger, I'll have _____
_____ .
3. What do I want to drink? _____
_____ .
4. To make French fries _____
_____ .
5. British chips _____
_____ .
6. Hot dogs? _____
_____ .
7. Can I help you? _____
_____ .
8. For here, or to go? _____
_____ .

Dinners



Cocktails

Appetizers
Juice, Fruit Cocktail, Soup

Salad
Choice of Dressing

Steak

Baked, Stuffed Potatoes

Vegetable

Dessert

Coffee

Cordials

Steak and Potatoes

The evening meal — usually called dinner, but sometimes called supper — is the biggest meal of the day. In a formal meal, or at a restaurant, there may be several **courses**. Many people like to begin with an **alcoholic** drink — a cocktail. Then comes the first **course**, an **appetizer**, which may be a juice or a soup. Next, there is a salad. Then comes the main course and, finally, the dessert. The main course is often a meat, and of the three principal kinds of meats eaten by Americans (beef, pork and lamb), beef is the most popular. Among the various cuts of beef (ribs, roasts and steaks), most people's favorite is a steak.

The principal ingredient of the salad is lettuce. Green pepper, onions, radishes, mushrooms, and sprouts are other common ingredients. A salad dressing is put on the top of the salad. There are many kinds of dressings: Italian, French, Russian, Thousand Island, blue cheese, to name a few.

The main course in the typical steak dinner consists of steak, potatoes and another vegetable. Some people like their steak cooked thoroughly, or **well done**, and some people like to have it just barely cooked (not cooked at all is **raw**) or **rare**. Somewhere between the extremes is called **medium**. A typical question at a restaurant is "How do you want your steak (cooked)?"

There is also a choice of how the potatoes are cooked: **baked**, **mashed**, or fried. Baked potatoes are baked in an oven in their skins. Mashed potatoes are first **peeled** — the skin is taken off — and then boiled or cooked in a pressure cooker. Then they are crushed into a soft **pulp** to which a little milk and butter are added. There is also the baked **stuffed** potato. As the name suggests, the potato is first baked, and then the inside is removed and mashed with spices and stuffed back into the skin.

Finally, there is dessert. There are many kinds of desserts, but two favorites are apple pie and ice cream. Sometimes it is too difficult to decide on one or the other, so the ice cream is served on top of the pie, as pie a la mode.

The evening meal ends with a cup of coffee — decaffeinated (decaf) for those who are kept awake at night by caffeine.

Cordials (also called liqueurs) are sometimes served in the living room after the meal and the coffee. Cordials and liqueurs are sweet and strong alcoholic drinks often prepared from fruits, berries or nuts.

I. Choose best the word.

1. We had a full-_____ meal, from appetizer to dessert.
(course, kosher, dish)
2. For a (n) _____, I prefer tomato juice.
(dessert, appetizer, pastry)
3. The Japanese eat _____ fish.
(ground, raw, sweetened)
4. Cook it just a little; I like it _____.
(raw, rare, roasted)
5. It's cooked too much for me; I don't like it _____.
(boiled, fresh, well-done)
6. I'll have a _____-sized potato — not big; not small.
(chunk, patty, medium)
7. _____ the potatoes for an hour.
(bake, grind, chop)
8. First _____ the potatoes; then boil them.
(shell, core, peel)
9. Then take the boiled potatoes and _____ them.
(fortify, mash, shell)
10. When the potatoes are _____, add milk and butter.
(flaky, pulpy, bulky)
11. Would you _____ these potato skins?
(dress, stuff, beat)
12. I'll have something non-_____ to drink.
(brewed, buttered, alcoholic)

II. Fill in the blanks, using words from this list.

well-done	**raw**
alcoholic	**peeled**
baked	**appetizer**
course	

1. You like _____ carrots? I prefer mine cooked.
2. You like _____ potatoes? I prefer mine boiled.
3. You like your steak _____ ? I prefer mine medium.
4. You like your apples _____ ? I prefer mine with the skin on.
5. You want something _____ ? I prefer coffee.
6. You want juice for an _____ ? I prefer soup.
7. You want a three _____ meal? I prefer only the main dish.

III. Fill in the blanks, using key words from the reading.

It was a great dinner. For an _____ Arthur served _____ oysters on the half-shell. I usually don't eat uncooked seafood, but the oysters were delicious. Then an _____ cocktail. I had a martini. Then a non _____ fruit cocktail, and then a green salad with blue cheese _____ . The main _____ was steak. I had mine just barely cooked. I usually don't like it _____ , but it was delicious. Arthur served baked, _____ potatoes, with the steak. And for dessert we had hot, _____ apples. The core was removed and the apple was _____ with nuts and raisins. It was a great meal, but I'm afraid I _____ myself. After dinner he brought out his collection of liqueurs. I tried them all. A great evening.

IV. *Arthur's* _____ *stuffed potatoes:*

1. Use _____ or large Idaho potatoes.
2. Don't _____ the potatoes; leave the skins on.
3. _____ the potatoes for an hour.
4. Remove the inside and _____ it, adding sour cream, chives and cheese.
5. When it is _____ into a smooth creamy _____, _____ it all back into the skins.
6. Sprinkle a little cheese on top. Put it back in the oven for another ten minutes.

V. Order a full-course meal.

Cocktail: _____

_____ .

Appetizer: _____

_____ .

Beverage: _____

_____ .

Main course: _____

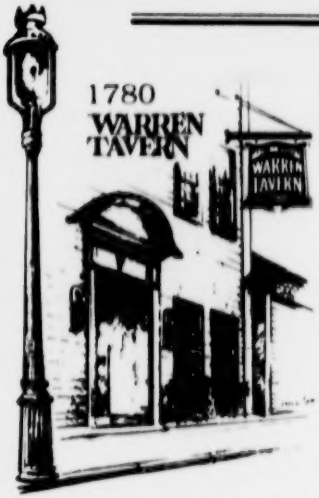
_____ .

Dessert: _____

_____ .

After dinner drink: _____

_____ .



2 Pleasant Street Charlestown
Massachusetts
617/241-8142

Dinner

BILL OF FARE

"Indisputably Boston"

Soups	Oliver's Clam Chowder *"Best of Boston"*	2.95
	French Onion Style	2.95
Appetizers	Scampi Pie	6.95
	Shrimp Cocktail	6.95
	Fried Calamari	4.95
	Steak Teriyaki	4.95
	Chicken Sate	4.95
	Mini Brie with Fruit	6.95
	Seafood Stuffed Mushrooms	4.95
Salads	House Garden Salad	4.95
	Kate's Caesar Salad	6.95

Entrees

All Entrees are served with Salad and choice of Vegetable Potato or Rice

Certain fish will not be served during off seasons

Filet Mignon — $ 15.95
12oz. Big and Unbeatable

N.Y. Sirloin — $ 17.95
14oz. Boneless —Steak Lover's Choice

Fisherman's Net — $ 12.95
Fried Scrod, Clams and Shrimp

Chicken Archduke — $ 14.95
Pieces of Boneless Breast with Marinated Artichoke Hearts and Roasted Garlic Cloves in a white vermouth sauce

Calamari Mediterranean — $ 14.95
Fresh Squid, Herbs, Olives, Sundried Tomatoes, Vegs. served on Special Pasta

Fresh Tuna or Sword Fish — $ 13.95
With Garlic ,Ginger, Orange, Fresh Herbs and Teriyaki

Sauted Veal Medallions — $ 14.95
With fresh Tarragon Vinegar

Sweet Cajun Shrimp — $ 16.95

Grilled Ribs — $ 10.95
Beef, a very Special Sauce

Tavern Burger Very Special — $ 8.95
Half lb. with Honey Mustard. Fresh Boursin Cheese, sliced Tomatoes, Lettuce on a fresh Onion Roll

Pasta du Jour — $ 11.95

Dr. Joseph Warren

THE WARREN TAVERN

"Our Kitchen is small
The Chef is Great
Everything is made Special
so there might be
a little Wait."

PLEASE DONT DRINK AND DRIVE
AT DINNER $ 6.95 FOOD PER PERSON MINIMUM
PLEASE NO CIGAR OR PIPE SMOKING PERMITTED
PLEASE TELL YOUR FOOD SERVER IF YOU HAVE A SPECIAL DIETARY REQUEST

FRIED FOODS DONE IN LOW FAT AND LOW CHOLESTEROL OIL
ASK US ABOUT OUR DAILY S..CIALS
TIP IS NOT INCLUDED IN PRICE
SPLIT CHARGE $ 4.00

Fried Chicken

Sweet Potato or Yam

Greens
Okra

Biscuits or Corn Bread
with Honey

Iced Tea

Pecan Pie
Peach Shortcake
Key Lime Pie

Southern Fried Chicken

There are many fine regional dishes throughout the United States and Canada. One example is chicken as it is cooked in the southern part of the United States. Southern fried chicken is dipped in batter and fried until the **crust** is crisp and golden brown. The chicken can be deep fried or fried in a heavy black frying pan called a skillet. Although some people prefer the white meat of the breast, others like the dark meat of the drumstick which is the name for the meat and **bone** of the leg. The **bony** wing has the least amount of meat.

Rice or mashed potato often accompany the chicken, but a special southern potato called the sweet potato should be mentioned. The sweet potato is yellow in color (a darker, orange variety is called a yam) and can

be served baked, boiled or mashed like its northern cousin.

Another special southern vegetable dish that might be served with chicken is greens — leafy vegetables like spinach. Collard greens are a southern favorite. Okra is another southern vegetable. It grows as a **pod**, somewhat like peas and beans. Whereas the peas inside the pea pod are removed and the pod is thrown away and some kinds of beans are also shelled, okra is eaten pod and all.

Two special southern breads should be mentioned. One is the biscuit. Unlike the British biscuit which is more like the American cracker or cookie, the American biscuit is **leavened** with baking powder to make it light and bread-like. A biscuit is about the same size as a roll or bun, but the outside is not as smooth and it has a **lumpy** appearance. Another special southern bread is corn bread or johnnycake. It looks like a cake and it **crumbles** easily, often falling apart in your fingers, but it is made from corn meal and it is not sweet like a cake. However, it can be sweetened by **pouring** honey on it.

For a beverage that can be sipped before, during or after the meal, **iced** tea is often served.

For dessert, pecans (a nut), peaches (a sweet, **juicy** fruit) and limes (a **sour** citrus fruit) can be used to make three **tasty** dishes: pecan pie, peach shortcake and Key lime pie — the name comes from Key West, Florida. The shortcake, by the way, is really a sweet biscuit.

I. Match the phrases on the left with the best word.

1. the opposite of sweet	____	a. **crust**
2. delicious	____	b. **bone**
3. outside part	____	c. **pod**
4. to make light	____	d. to **leaven**
5. with a lot of liquid	____	e. **lumpy**
6. not smooth	____	f. to **crumble**
7. a container for peas	____	g. to **pour**
8. the inedible part of meat	____	h. **iced**
9. to empty liquid	____	i. **juicy**
10. very cold	____	j. **sour**
11. to fall apart	____	k. **tasty**

II. Fill in the blanks with the adjective form.

1. Does it have any **juice?** Yes, it's very _____y.
2. Does it **taste** good? Yes, it's very _____y.
3. Does it have any **crust**? Yes, it's very _____y.
4. Does it have **ice**? Yes, it's very _____y.
5. Does it **crumble**? Yes, it's very _____y.
6. Does it have any **lumps**? Yes, it's very _____y.
7. Does it have any **bones**? Yes, it's very _____y.
8. Does it have any **taste**? No, it's _____less.
9. Does it have any **bones**? No, it's _____less.
10. Is the bread **leavened?** No, it's un_____.

III. Fill in the blanks, using the key words from the reading.

1. Would you _____ some _____ tea into this glass?
2. Be careful! The fish has a lot of _____ in it.
3. My cookies always _____ and fall apart.
4. Put a little lemon _____ on your fish.
5. Lemons and limes are _____, but key lime pie is very sweet and _____.
6. Please shell these pea _____.
7. The hard, outside shell on bread is called the _____.
8. If you want to make _____ bread, don't use baking powder.
9. The batter is not very smooth; it's _____

IV. Fill in the blanks.

Everything went wrong. The _____ on the chicken was greasy, and it wasn't crisp at all. And the chicken was very _____, almost meatless. I forgot to put the _____ in the bread, and it didn't rise; it was flatter than a pancake. I made biscuits, but they were too _____; they fell apart when the guests picked them up. I made _____ tea with lots of ice. When I tried to _____ a glass for Mrs. Hollingsworth, all the _____ cubes came out and the tea went all over the place, and all over Mrs. Hollingsworth. To top it all off, I couldn't make my famous peach shortcake. The peaches were dry, not _____ at all, and the cream was _____ so I couldn't use it to make the whipped cream. The only thing that was okay was the okra.

V. Complete these sentences in your own words.

1. What kind of chicken would I like? _____
   _____ .
2. And for potatoes _____
   _____ .
3. For a vegetable, I'll have _____
   _____ .
4. Okra is an African word for _____
   _____ .
5. An American biscuit _____
   _____ .
6. Corn bread _____
   _____ .
7. For dessert, _____
   _____ .
8. In my opinion, the tastiest dessert _____
   _____ .

Casseroles

POACHED EGGS HOLLANDAISE

3 shredded wheat biscuit
6 eggs
½ c mayonnaise
1 c hot white sauce (medium)

Split biscuit, toast and butter. Put poached egg on each half. Fold mayonnaise into white sauce, and pour over.

—Edith Warren

BAKED FISH

1½ c flaked fish
2 hard boiled eggs
1 c bread crumbs

Butter baking dish, put in a layer of fish, layer of crumbs, until all is used. Sprinkle each layer with salt and pepper. Make a white sauce of 1½ cups milk, 2 tablespoons flour, 1 tablespoon butter. Chop eggs and add to sauce, and pour over fish. Put dots of butter on top layer of crumbs. Bake 20 minutes.

—Helen Perkins

LAYER DINNER

2 c potatoes, cut up
2 c onions, sliced
2 c celery
1 lb. hamburg steak
1 can tomatoes, for top
2 green peppers

Salt and pepper each layer. Cut peppers up fine and sprinkle on top. Bake 1 hour.

—Minnie E. Philbrook

ONE-DISH DINNER

Put 4 tablespoons butter into a skillet and fry 1 chopped onion lightly and 2 green peppers, sliced. Add 1 pound hamburg, 1 teaspoon salt, ¼ teaspoon pepper; mix well. Beat and add 2 eggs. In a baking dish put 1 cup corn, then ½ the mixture, then 1 layer of sliced tomatoes, then 1 cup of corn and meat mixture, tomatoes and cover with crumbs. Dot with butter and bake 35 minutes in moderate overn.

—Lillian M. Dearborn

PORK-POTATO CASSEROLE

6 pork chops, 1 inch thick
4 tart apples, cored and sliced
4 good-sized sweet potatoes
1 onion chopped
1 c water
salt and pepper

Brown the chops in a hot frying pan and then place in a shallow casserole or baking dish. Season with salt and pepper. Peel and slice sweet potatoes. Arrange layers of potatoes and apples over the chops. Pour water over all and cook under cover in oven from 1 to 1½ hours. Brown sugar sprinkled over apple and potato before baking gives added flavor.

—Bernice Campbell

Tuna Casserole
Macaroni and Cheese
Shepherd's Pie
Meat Loaf
Boston Baked Beans

Casseroles and Potluck

Casserole is the name for a **dish** in both senses of the word. It is a glass baking dish that has a lid or **cover**. It is also the general name for the food that is cooked in the dish.

There are many kinds of casseroles. Tuna casserole is a fish casserole. It is easy to fix, quite inexpensive and it will **keep** several days. Many people purposefully prepare a large casserole so there will be **leftovers**. The dish is **kept** in the refrigerator and then simply **heated up** and served a day or so later.

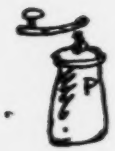
The main ingredients of a tuna casserole are tuna and noodles. Other kinds of meat, spices and chopped vegetables, especially tomatoes, green peppers and mushrooms are also commonly used in casseroles. Rice or potatoes are sometimes used in place of the pasta (noodles). Another favorite dish prepared in a casserole is macaroni and cheese. Macaroni is a pasta. Because it is curved like a bent arm, it is called elbow macaroni. Bread crumbs and finely ground **grated** cheese can be sprinkled on the top to form a crust. Dishes that use

grated cheese are referred to as au gratin. Shepherd's pie, another favorite casserole, is made in **layers**. At the bottom is ground meat. The middle **layer** is corn and on top is mashed potato.

A meat **loaf** is another kind of dish that is popular at potlucks. It is made with ground meat and it gets its name because it is shaped somewhat like a loaf of bread. Another dish that is baked, but often in a special **pot** is Boston baked beans — a specialty of New England. Baked beans are usually served with ham or hot dogs, and brown bread.

The casserole is frequently brought to a social **affair** called a potluck supper or dinner. Everyone who comes brings a dish. Sometimes the **host** or **hostess** assigns the guests certain dishes so they all will bring different things. The result is a collection of many different dishes prepared by many different people. It is usually served **buffet** style. The food is placed on tables and people take a plate and walk past the tables serving themselves.

Potlucks are popular because the host or hostess does not have to prepare everything. But when it is over, he or she has to find the time to return the pots and casseroles that the guests have forgotten to take home.



I. Choose the best word.

1. That was a very tasty _____ .
(pot, dish, bowl)
2. Do you have a _____ for this casserole?
(crust, vat, cover)
3. It will _____ for five days.
(keep, bake, leftover)
4. I'll _____ it _____ again tomorrow.
(heat up, heat over, beat up)
5. Sprinkle some _____ cheese on it.
(mashed, crushed, grated)
6. Put a _____ of meat between the cheese and the potatoes. (crust, layer, sandwich)
7. I'm going to bake a _____ of bread.
(pot, slice, loaf)
8. Put the _____ in the refrigerator.
(leftovers, crumbs, buffet)
9. I'll bring a _____ of baked beans.
(pod, pot, mixture)
10. They attend a lot of social_____
(suppers, affairs, casseroles).
11. The _____ isn't here; she had to leave.
(host, hostess, waiter)
12. That restaurant has a _____ every Sunday.
(buffet, sale, course)

II. Fill in the blanks, using the correct form of these words.

affair	**dish**	**heat up**	**layer**	**loaf**
cover	**grated**	**keep**	**leftover**	**pot**

1. Katie washed the _____es.
2. Keep the casserole _____ed while it cooks.
3. Yesterday for dinner I _____ed _____ the _____ casserole.

4. I used the _____er to _____ some cheese.
5. Macaroni? I'd rather have a meat _____.
6. This _____ of beans will _____ for several days.
7. Yesterday she baked a three-_____ cake.
8. This is one of the great social _____s of the year.

III. Fill in the blanks.

1. Shepherd's pie is made in _____.
2. Finely ground cheese is also called _____ cheese.
3. A lid is similar to a _____.
4. A casserole is a glass baking _____.
5. If you don't put it in the refrigerator, it won't _____.
6. It's cold, let's _____ it _____.
7. Is he a guest or the _____?
8. The Jeralds invited us to dinner; it's a _____.
9. How much bread is left? About half a _____.
10. We can't bake the beans. We don't have a _____.

IV. Fill in the blanks, using key words from the reading.

Elise: You've invited everybody at the office to come to dinner?

Arthur: Well, they'll all bring something. It's a _____.

Elise: So what kind of _____ should I make?

Arthur: A casserole. How about shepherd's pie?

Elise: We don't have any corn for the middle _____.

Arthur: Uh, baked beans?

Elise: Aunt Molly has the _____.

Arthur: Macaroni and cheese?

Elise: I don't have any _____ cheese.

Arthur: I'll _____ some.

Elise: I can't find the _____ .

Arthur: How about a meat _____ ?

Elise: No hamburg.

Arthur: How about that _____ tuna casserole? The one I made yesterday. Just _____ it _____ .

Elise: We can't serve that! As _____ , I refuse to serve _____ !

Arthur: (looking in the refrigerator) Hmm. The casserole didn't _____ very well anyway. Somebody left the _____ off.

Elise: Well, this potluck is your _____ . You make the casserole.

V. Complete these sentences in your own words.

1. A buffet is _____ _____ .
2. In my refrigerator _____ _____ .
3. It's a potluck. Would you bring _____ _____ .
4. To make macaroni and cheese _____ _____ .
5. What's in this shepherd's pie? _____ _____ .
6. My favorite social affair _____ _____ .
7. Au gratin refers to _____ _____ .

Special
Occasions
POTATO
CHIPS
PIC
PLASTIC
WARE

Juice or Fruit

Roast Stuffed Turkey
with Giblet Gravy

Mashed Potatoes
Creamed Onions
Squash

Cranberry Sauce

Apple, Squash, Pumpkin
or Mince Pie

Thanksgiving

The best known traditional meal of the United States comes at Thanksgiving, the last Thursday in November. Thanksgiving began with the early settlers of Massachusetts who, with the help of the Indians, survived their first year in the New World and celebrated their first **harvest** when all the **crops** had been gathered by dedicating a **feast** of Thanksgiving to God.

At that time, one of the common **game** birds was the **wild** turkey. Other game animals in New England included deer and rabbit. Today people eat **domesticated** turkey at Thanksgiving. The turkey is **roasted** for several hours in an oven. It has to be watched and **basted** from time to time — the juice must be spooned over the outside to keep the turkey from drying out. The inside of the turkey is stuffed with stuffing (some people

call it dressing), a mixture of bread crumbs, spices and onions.

After the saying of grace (a short prayer given at the beginning of the meal), the Thanksgiving feast begins. First, there is a juice or fruit appetizer. Then the main course begins with the **carving** of the turkey. One person cuts off slices of meat. Turkey gravy, made with the juice from the turkey, flour and the kidney and liver, and called giblet gravy, is poured on top of mashed potatoes. **Creamed** onions, cooked in a liquid made from flour and milk, are also quite popular. Squash is another traditional Thanksgiving vegetable.

Cranberry sauce is very traditional. It is made from a slightly sour red berry that grew wild in coastal New England. Today it is **cultivated**.

For dessert there are pies: apple, squash and pumpkin are often associated with Thanksgiving. There is also **mincemeat** pie, a mixture of finely chopped (**minced**) pieces of meat with fruit, raisins and spices. In the days of the early Pilgrims, as the early settlers were called, the meat was venison — wild deer meat.

Nowadays, after the meal, many people retire to the living room to watch a new tradition on television — the Thanksgiving Day football games.

I. Circle the correct form of the word.

1. We need to (roast, roasted) this turkey for six hours.
2. Who will (carving, carve) the tukey?
3. Let's cook (cream, creamed) onions.
4. They (harvest, harvested) the wheat last month.
5. It was a great (feast, feasting).
6. I'll (basting, baste) the turkey in a few minutes.
7. Cranberries are also (cultivating, cultivated) in Oregon.
8. Last night I saw a (wild, wilder) animal.
9. It's difficult to (domesticated, domesticate) a lion.

II. Choose the best word from the list for each sentence.

harvest	**wild**	**carve**
feast	**domesticated**	**creamed**
crop	**roasted**	**cultivated**
game	**basted**	**mince**

1. Dogs are _____ animals.
2. Deer are _____ animals.
3. I'll have a piece of _____ pie.
4. Thanksgiving is a _____ .
5. We _____ the turkey for several hours.
6. Would you _____ a piece of white meat for me?
7. _____ onions are delicious.
8. Nowadays, cranberries are _____ .
9. The most important _____ is corn.
10. Wild turkey was an important _____ bird.
11. At _____ time, they gathered the crops.
12. I _____ the turkey every hour, but it still got very dry.

III. Fill in the blank with a word from the reading.

1. We are going to _____ a twelve pound turkey.
2. We have had good weather. The _____ are doing well.
3. Grandmother made a _____ meat pie.
4. _____ strawberries are much larger than _____ strawberries.
5. What a _____ ! We ate for hours.
6. How can I cut the turkey? I can't find the _____ing knife.
7. The potato _____ is in October.
8. We had a big potato _____ this year — over 10,000 pounds.

IV. Fill in the blanks in this conversation between a young child (C) and her grandmother (G)

C: Granny, how old were you at the first Thanksgiving?

G: Goodness! I'm old, but not that old.

C: Well tell me about it.

G: Oh dear, let's see. The first settlers decided to have a big _____ to celebrate their first successful _____.

C: What did they grow?

G: Oh, all kinds of _____. Potatoes, corn, squash.

C: _____ meat?

G: Well, you can't grow _____ meat.

C: Where does it come from?

G: In the early days, the settlers killed _____ animals like deer and made the _____ meat from venison.

C: Is that all they had for meat?

G: Oh no. They had _____ chickens and pigs.

C: Then why do we _____ a turkey at Thanksgiving? Why not chickens or pigs or deer?

G: Hm, I think because turkey was a common _____ bird in those times. Nowadays, of course we don't eat many wild foods at all. Almost all our fruits, berries, nuts and vegetables are _____ .

C: Granny. Are we having _____ onions this year?

G: Yes we are. And, that reminds me; it's time to _____ the turkey. We don't want it to get too dry.

V. Complete these sentences in your own words, and then write a Thanksgiving menu.

1. Thanksgiving is _____
_____ .
2. Deer are _____
_____ .
3. While the turkey is roasting _____
_____ .
4. Appetizer:

Main course:

Vegetables:

Sauce:

Dessert:

OUTDOOR ENTERTAINERS

BACKYARD CHICKEN BARBECUE

2 2½ to 3-lb. broiler-fryers, cut up
KRAFT Barbecue Sauce
Pineapple slices

Place chicken, skin-side up, on greased grill. Grill 45 minutes or until tender, brushing with barbecue sauce during last 30 minutes and turning occasionally. During last 5 minutes of cooking, place pineapple slices on grill and brush with barbecue sauce. 6 to 8 servings

COMPANY PLEASIN' POTATO SALAD

4 cups cooked potato slices
1 cup celery slices
4 hard-cooked eggs, chopped
¼ cup green onion slices
¼ cup chopped pimiento
1½ teaspoons salt
Dash of pepper
¾ cup MIRACLE WHIP Salad Dressing
1 tablespoon KRAFT Prepared Mustard

Combine potatoes, celery, eggs, onion, pimiento and seasonings. Add combined salad dressing and mustard; mix lightly. Chill. 6 servings

TUNA TAKE ALONG

1 7-oz. can tuna, drained, flaked
2 tablespoons finely chopped celery
2 tablespoons KRAFT Real Mayonnaise
1 tablespoon finely chopped onion
4 hamburger buns, split
8 KRAFT American Singles Process Cheese Food Slices
Tomato slices

Combine tuna, celery, mayonnaise and onion; mix lightly. For each sandwich, cover bottom half of bun with cheese food, tuna mixture, tomato slice, cheese food and top half of bun. Wrap each sandwich in heavy aluminum foil. Place sandwich, top side down, on grill; grill over low coals 10 minutes. Turn; continue grilling 10 minutes. 4 servings

FESTIVE FALL DINNER

HARVEST BARBECUED PORK ROAST

¾ cup Kraft Barbecue Sauce
1 10-oz. jar Kraft Pure Apple Jelly
1 4 to 5-lb. rolled pork loin roast

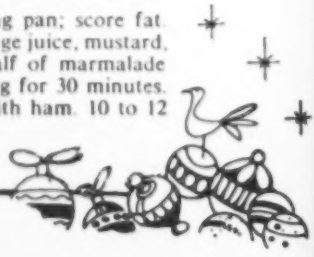
Heat barbecue sauce and jelly over low heat, stirring until blended.
Heat oven to 325°. Place meat, fat side up, on rack in baking pan. Roast at 325°, 2½ to 3 hours or until meat thermometer registers 170°. Baste with ½ cup barbecue sauce mixture during last half hour. Serve with remaining heated sauce. 8 to 10 servings.

HOLIDAY FAMILY FETE

GOLDEN GLAZED HAM

1 4 to 5-lb. boneless cured and smoked ham or canned ham
1 10-oz. jar Kraft Pure Orange Marmalade
½ cup orange juice
1 tablespoon Kraft Prepared Mustard
¼ teaspoon cloves
¼ teaspoon ginger
Whole cloves
½ cup raisins

Heat oven to 325°. Place ham, fat side up, on rack in baking pan; score fat. Bake at 325°, 1 hour and 15 minutes. Combine marmalade, orange juice, mustard, ¼ teaspoon cloves and ginger; simmer 5 minutes. Spoon half of marmalade mixture over ham; stud with whole cloves and continue baking for 30 minutes. Combine remaining marmalade mixture with raisins; serve with ham. 10 to 12 servings.



Potato Chips
and
Sour Cream Dip

Beer
Iced Tea
Soft Drinks

Steak
Hamburgers
Hot Dogs
Shish Kebab

Corn on the Cob

Strawberry Shortcake
Ice Cream Sundae

Cookouts and Barbecues

When the weather is warm, many families enjoy a cookout in the yard with a portable grill that uses small blocks of partly-burned wood called **charcoal**. One reason for eating ouside is that it may be cooler than the kitchen and dining room. However, many people enjoy eating outside because they enjoy the taste of **charcoal-broiled** meats and being outside in the fresh air.

Cold drinks go naturally with cookouts. Beer, iced tea and soft drinks are usually available. While waiting for the charcoal to become hot, people sip their drinks and **nibble** on appetizers such as potato chips and sour cream dip.

Steak, hamburg, hot dogs and chicken are the meats that are most commonly charcoal-broiled. Cooking over charcoal is not easy, however, and many times the meats are **burned** because the grill is too hot. Sometimes shish kebab is prepared over the grill. Small chunks of meat, onions and green pepper are **skewered** on a long metal pin which is called a **skewer**.

Another favorite summertime food, often served at a cookout is freshly **picked** corn on the cob. The green covering (the husk) is **stripped** off and the cob with its kernels of corn (an entire piece of corn is sometimes called an ear) is dropped into boiling water. When it is ready, butter is spread on the corn and it is **salted**. The corn is then held at the ends with the fingers and the kernels are stripped off in mouthfuls, until only the cob remains.

Strawberry shortcake is a favorite summertime dessert. The cake is sliced in half, and partially crushed strawberries are placed between the two halves and on top. Cream that has been beaten into a light, smooth **topping — whipped** cream — is added to the top. Of course, another summertime favorite is a **scoop** of ice cream in a dish, served with a strawberry or chocolate topping, and sometimes with nuts and whipped cream — the popular sundae.

There are other variations on the practice of eating outside. One, of course, is the picnic. Food is packed in a basket, drinks are brought in a **cooler**, and the family goes to the countryside for the afternoon.

The clambake is a special kind of cookout that originated on the Eastern seashore. A fire is built in a pit,

and rocks in the pit are heated. The rocks are covered with a layer of seaweed. The clams, lobsters, and other seafood are put on top of the seaweed and the whole thing is covered with a heavy cloth to keep the heat and moisture in and bake the seafood.

The barbecue — made famous in the American West — is a cookout where a single, large piece of meat, such as a side of beef is roasted on a spit over an open fire. The spit has a handle, and it is turned slowly as the meat roasts. Special barbecue sauces are often applied to the meat as it roasts.

I. Use the words below in the sentences.

charcoal	**skewers**	**topping**
broil	**pick**	**whip**
nibble	**strip**	**scoops**
burning	**salt**	**cool**

1. We need some ice to _____ the beer.
2. Let's _____ some more corn.
3. The fire is too hot; the meat is _____.
4. We can't have shish kebab; there aren't any _____.
5. Shall we bake or _____ the lobsters?
6. I bought a bag of _____ for the cookout.
7. We need butter and _____ for the corn on the cob.
8. Will you _____ the cream for the sundaes ?
9. I'll have two _____ of chocolate.
10. For a _____ on my sundae, I'll have crushed strawberries.
11. Do you want something to _____ on while you sip your beer?
12. _____ the kernels from the cob.

II. Fill in the blanks

For the cookout we'll need:

1. something to _____ on for appetizers
2. a bag of _____
3. a grill for _____ing the steaks
4. _____s for the shish kebab
5. a _____ for the beer
6. some _____ and pepper
7. _____ed cream and other _____s for the sundaes
8. freshly _____ed corn
9. an ice cream _____ to make ice cream cones

III. Use the **-ed** form of the word in these sentences.

1. The steaks are delicious; they're charcoal-_____ .
2. The meat is cooked too much; it's _____ .
3. The shish kebab is ready to be cooked; it's all _____ .
4. The corn is very fresh; it's freshly _____ .
5. The corn is ready to cook; the husks are all _____ off.
6. The corn is ready to eat; it's all buttered and _____ .
7. The sundaes are ready. The ice cream is all _____ out; the cream is all _____ . The sundaes are all _____ with chocolate syrup.
8. But the beer is too warm; it needs to be _____ .
9. I'm full; I _____ on too many potato chips.

IV. Use the **-ing** form of the word in these sentences.

Uncle Phil is _____ the steaks. But the charcoal is too hot; I think he's _____ the steaks. Now he's _____ the fire by sprinkling water on it. Cousin Joe is _____

the meat, onions and peppers for the shish kebab while he is sipping beer and _____ on potato chips. Aunt Susan is out in the garden _____ some corn, while cousin Annie is _____ the husks off. Over there, they are making sundaes. Aunt Bobbi is _____ the cream; cousin Bob is _____ out the ice cream and cousin Sharon is _____ the sundaes off with crushed pineapple.

V. Complete these sentences in your own words.

1. A cookout is _____
_____ .
2. Shish kebab is _____
_____ .
3. Corn on the cob is _____
_____ .
4. Strawberry shortcake is _____
_____ .
5. A barbecue is _____
_____ .
6. A clambake is _____
_____ .
7. In my family, we _____
_____ .

WEST RIVER MARINA BAR & GRILL ON THE WATER

SUNDAY BRUNCH
11 AM - 2 PM

EGGS WELLINGTON $ 7.25
CHOICE SIRLOIN WITH TWO POACHED EGGS ON ENGLISH MUFFIN, TOPPED WITH SAUCE BEARNAISE

EGGS BENEDICT $ 6.25
TWO POACHED EGGS WITH CANADIAN BACON ON AN ENGLISH MUFFIN, SMOTHERED IN HOLLANDAISE SAUCE

EGGS SARDOU $ 6.50
FRESH SPINACH, ARTICHOKE HEARTS AND TWO POACHED EGGS ON AN ENGLISH MUFFIN TOPPED WITH HOLLANDAISE SAUCE

EGGS BLACKSTONE $ 6.25
AN ENGLISH MUFFIN WITH BACON, TOMATO AND TWO POACHED EGGS COVERED IN HOLLANDAISE

YOGURT AND FRESH FRUIT $ 4.50
PLAIN YOGURT SWEETENED WITH HONEY SERVED WITH FRESH FRUIT AND A BRIOCHE ROLL

SMOKED FISH PLATE $ 5.50
DELICIOUS SMOKED FISH ON A BED OF LETTUCE, WITH CAPERS AND HORSERADISH SOUR CREAM SAUCE SERVED WITH FRENCH BREAD

SEAFOOD CREOLE $ 6.50
FRESH SEAFOOD TOSSED IN A SPICY TOMATO SAUCE, SERVED WITH RICE

HUEVOS RANCHEROS $ 6.25
TWO FRIED EGGS SERVED ON A FLOUR TORTILLA WITH REFRIED BEANS, MELTED CHEDDAR AND SALSA

FRENCH TOAST $ 4.50
SERVED WITH STRAWBERRIES AND REAL VERMONT MAPLE SYRUP

MONTE CARLO $ 6.50
BROCCOLI, TOMATO, HAM AND SWISS CHEESE BETWEEN TWO PIECES OF FRENCH TOAST SERVED WITH A MUSTARD SAUCE OR VERMONT MAPLE SYRUP

CHEESE OMELET $ 5.50
THREE EGG OMELET, YOUR CHOICE OF CHEESE: CHEDDAR, SWISS, AMERICAN, MONTEREY JACK OR PROVOLONE

EXTRAS:
ONION .50 PEPPERS .50
MUSHROOMS .75
BLK. OLIVES .50 SPINACH $1.00
HAM, BACON OR SAUSAGE $1.00

TWO EGGS ANY STYLE $ 2.75

SIDE ORDERS
TOAST .50 ENGLISH MUFFIN .50
BAGEL WITH CREAM CHEESE $1.00
HAM, BACON, OR SAUSAGE $1.50
REFRIED BEANS .75
HOMEFRIES $1.00

FROM THE BAR

MIMOSA - CHAMPAGNE AND O.J.	$1.25
BLOODY MARY	$3.50
BLOODY MARIA (WITH TEQUILA)	$3.50

Bloody Mary
with
Celery Stick

Omelet
Eggs Benedict
Huevos Rancheros
Poached Eggs on
Corned Beef Hash

Bagel and Lox

Breakfast + Lunch = Brunch

Sunday morning is a good morning to sleep late and then have a late breakfast or early lunch: the brunch.

Although breakfast at home is not usually a social affair, brunch often is. It is not uncommon to invite friends to share brunch or go out to a restaurant.

When the table is **set** for brunch it often includes an alcoholic appetizer — the Bloody Mary — a popular morning cocktail. It is a mixed drink of tomato juice and vodka. Celery sticks are often served as a swizzle stick to be used for **stirring** the drink.

Eggs are commonly served for brunch, but they are often a bit **fancier** than the usual scrambled or fried. Omelets are popular. Eggs Benedict is another favorite; it is a poached egg and a slice of ham or Canadian bacon on an English muffin half, topped with a Hollandaise sauce (butter, eggs, salt, pepper and lemon). Huevos rancheros from Mexico is another favorite egg dish, and

another is poached eggs on corned beef hash. In this case, "corn" has nothing to do with the vegetable corn; it refers to a method of **preserving** or **curing** the meat with the use of salt.

A favorite bread for brunch is a bagel, spread with cream cheese and lox (**smoked** salmon). Many kinds of meat are cured by **smoking** — hanging the meat in air inside a smokehouse. Hickory wood or corn cobs are burned to produce a pleasant **smokey** flavor in the meat.

Sometimes, for a special treat, coffee is brewed from freshly ground coffee beans **imported** from Colombia or Brazil.

When brunch is over and the **dirty dishes** have been **cleared away**, the table **wiped**, the dishes **washed**, dried and **put away**, people like to settle down with another cup of coffee and the Sunday newspaper.

I. Choose the best word or phrase

1. This salmon is _____ from Nova Scotia.
(deported, preserved, imported)
2. Put the _____ dishes in the washer.
(clean, dirty, broken)
3. Would you _____ the table for six people.
(clean, set, clear)
4. I need something to _____ my drink with.
(cure, stir, whip)
5. This is a very _____ dish.
(fancy, imported, covered)
6. I'll dry and _____ the dishes.
(break up, strip off, put away)

7. This meat is _____ with salt.
(sweetened, stuffed, cured)
8. _____ the dishes in hot, soapy water.
(clear, dry, wash)
9. I love hickory _____ bacon.
(smoked, salted, processed)
10. Please _____ the table.
(strip, pack, wipe)
11. All the dishes have been _____ from the table.
(cleared, wiped, washed)
12. Jam and jelly are _____ .
preserves, crops, alcoholic).

II. Match the word with the best phrase.

1. to **wipe** ____
2. **fancy** ____
3. to **stir** ____
4. to **wash** ____
5. **smoked** ____
6. to **put away** ____
7. **dirty** ____
8. to **set the table** ____
9. **imported** ____
10. a **preserve** ____

a. not clean
b. brought from a foreign country
c. cured with smoke
d. special; expensive
e. to mix a liquid
f. to clean with water
g. to clean a surface
h. a jam or jelly
i. to return something to its place
j. place dishes and utensils on the table

III. Use the **-ing** form in the blank.

1. Set the table. I am _____ the table.
2. Stir the bloody Mary. I am _____ it.
3. Cure this meat. I am _____ it.
4. Smoke this fish. I am _____ it.
5. Import some coffee. He is _____ some.
6. Clear the table. We are _____ it.
7. Wipe those dishes. They are _____ them.
8. Wash this frying pan. She is _____ it.
9. Put away the leftovers. I am _____ them _____.
10. Preserve some venison. We are _____ some.

IV. Fill in the blanks.

Ingrid: I _____ the table before brunch so now that we're finished you have to _____ everything away.

Anders: Okay, but you have to _____ the _____ dishes.

Ingrid: I did that yesterday.

Anders: No, you didn't. I washed the dishes, and you dried them and _____ them away.

Ingrid: Okay. I'll wash.

Anders: What'll we do with Daddy's _____ salmon.

Ingrid: Let's throw it away. It stinks.

Anders: We can't do that. It's _____ from Norway. It's very _____ and expensive.

Ingrid: Oh all right. Here, take this cloth and _____ the table. What are you going to do with that celery stick?

Anders: I'm just going to _____ this tomato juice that Daddy left.

Ingrid: I dare you to drink it.

Anders: Yuck! It tastes awful.

V. Complete these sentences in your own words.

1. Brunch is _____ _____ .
2. Meat can be preserved by _____ _____ .
3. My favorite imported foods are _____ _____ .
4. For brunch I'll have _____ _____ .
5. When brunch is over _____ _____ _____ .

83

Better Homes & Gardens
Spice and Herb Chart

Salads, vegetables

Beets: Sprinkle in tarragon while they cook. For tart flavor, use tarragon vinegar.

Cabbage: Cook with caraway or mustard seed.

Carrots: Season glazed carrots with ginger.

Cauliflower: Flavor with rosemary.

Coleslaw: Sprinkle with caraway or dill seed.

Corn: Flavor canned corn with chili powder; garnish with green pepper rings.

Eggplant: Add just enough basil or thyme to enhance flavor.

Eggplant dishes: Add just enough basil or thyme to enhance flavor.

Fruit salad: Add allspice or mace to whipped-cream dressing.

Green beans: To cream sauce, add mustard.

Onions creamed: To cream sauce, add mustard.

Peas: Drop in mint flakes or pinch of savory while they're simmering.

Potatoes mashed: Sprinkle in dill seed as you mash. Or season with rosemary as they cook.

Tossed salad: Cautiously add curry powder to an oil-vinegar dressing.

Breads

Biscuits: Add mustard and thyme to dry ingredients. Bake and serve with any meat dish.

Blueberry muffins: Add dash of nutmeg to dry ingredients.

Cinnamon toast: French style; dip in egg, milk; fry. Sprinkle with cinnamon and sugar.

Coffeecake: Mix anise in the batter—just enough to taste.

Corn bread: Mix rosemary in batter.

Croutons: Toss toasted bread cubes with melted butter seasoned with onion salt, basil, and marjoram. Serve with soup.

Date muffins: Add a dash of pumpkin pie spice to batter.

Doughnuts: Add mace to dry ingredients; after frying, roll in cinnamon sugar.

Dumplings: Mix parsley flakes in the batter.

Garlic bread: Slice French bread partly through. Spread slices with butter seasoned with garlic salt. Wrap; heat.

Rolls: Add caraway seed to batter, or put dill seed on top.

Scones: Season with allspice — serve with honey. Or mix poppy seed with strained honey.

Sweet bread: Add pinch of saffron to hot liquid. Soak ten minutes; strain. Add to flour mixture as usual.

Waffles: Add poultry seasoning, serve with creamed chicken. Or add a dash of allspice and cinnamon.

Desserts

Apple pie: Add cinnamon to crust.

Baked apples: Core and fill center with brown sugar, stick cinnamon.

Cherry pie: Add dash of mace or nutmeg.

Chocolate cake: To one pack chocolate-cake mix, add 1 teaspoon cinnamon, ½ teaspoon nutmeg, ¼ teaspoon cloves.

Chocolate pudding: Add a dash of cinnamon or mace.

Grapefruit: Sprinkle halves with ginger and coconut; chill to serve.

Molasses cookies: Add pumpkin-pie spice to dry ingredients.

(continued other side)

BEST COPY AVAILABLE

Peach pie: A shake of cinnamon picks up the flavor.

Pears: Dot fresh or canned pears with butter; sprinkle with sugar, cinnamon; broil.

Pineapple: Top slices with cream cheese, add shake of cinnamon, broil.

Rice pudding: Season with apple pie spice—serve with stirred custard sauce.

Spice cake: To one package spice cake mix, add 2 tablespoons instant coffee.

Sugar cookies: Stir anise seed into dry ingredients.

Yellow cake: To one package yellow cake mix, add ½ teaspoon nutmeg and ¼ teaspoon allspice.

Soups, appetisers

Beef soup: Add mixed vegetable flakes while it simmers.

Chicken soup: Add pinch of rosemary or dash of paprika or marjoram.

Consomme: Season with allspice or a dash of savory.

Cranberry juice: If served hot, spice with whole cloves; if served chilled, add cinnamon or ground cloves.

Fish chowder: Cook with lots of vegetables, then add thyme.

Oyster stew: Add light touches of mace or cayenne.

Potato soup: Try a dash of mustard or basil.

Split-pea soup: Sprinkle in savory.

Stuffed celery: Mix caraway seed with cream cheese for stuffing; sprinkle with paprika.

Tomato - juice cocktail: Try a pinch of dill seeds, or a bit of oregano.

Tomato soup: Shake in sage and garlic salt.

Vegetable soup: Add thyme or a dash of chili powder.

Meats, fish, poultry

Beef stew: Add flavor with basil. Or cook with mixed vegetable flakes or dash of mixed herbs.

Chicken stuffing: Use poultry seasoning; or sage, thyme, onion salt.

Fish fillets: Sprinkle with marjoram, tarragon, or curry powder before cooking.

Fried chicken: Use paprika, or sprinkle pieces with thyme and marjoram. Roll in flour; fry.

Hamburger patties: Basil or curry powder.

Ham loaf: Mix in a bit of rosemary for complementary flavor.

Hash: Add a pinch of marjoram or savory.

Meat balls: Season with savory, mustard, garlic salt.

Pork chops: Sprinkle with sage or thyme. Or add a shake of cinnamon.

Pork roast: Blend marjoram, savory; add to basting sauce.

Eggs, cheese

Cheese casseroles: Any cheese dish will respond to a dash of sage or marjoram.

Cheese rabbit: Include basil and marjoram in the cheese sauce.

Cheese sauce: Add ½ teaspoon mustard for zest.

Cheese souffle: Add basil to suit your taste.

Cottage cheese: Add onion salt, dill or caraway seed.

Cream cheese: Blend in basil, or parsley flakes. Spread on thin rye, or use as dip.

Cheese spread: Season snappy soft cheese with thyme and celery salt.

Deviled eggs: Add savory and mustard.

French omelet: Dash of basil in the eggs.

Scrambled eggs: Sprinkle lightly with savory.

Souffle: Add from ¼ to ½ teaspoon marjoram to 4 eggs—serve with hot tomato sauce.

Tomato omelet: Just a bit of oregano.

BEST COPY AVAILABLE

Suggestion for the Teacher

These readings and exercises can be used in a great variety of ways, adapted and modified as necessary, in order to fit your teaching situation. Some suggestions are outlined below. In general, the readings and their accompanying exercises may be used either for self-study out of class or for group study in class.

For Self-Study. If the students are to use this book for out of class self study only, it would be a good idea to orient the students to the book and how they are to use it. This can be done in the following way.

1. Go through the first reading with the students (See the group study technique for one procedure). You should point out the redundant style of the readings and encourage them to get into the habit of trying to get at the meaning of a word from the context.
2. Go through the exercises with the students. Point out that there is an answer key, but that exercise 5 does not have answers in the key. You can ask the students to submit their written answers to Exercise 5 to you on a regular basis.

For Group Study. The basic technique and the variations described below can be used for any of the passages. You can also, to vary the procedure, do some of the passages as group study and some as self study.

1. Refer to the table of contents and have the students look at the key words for the passage. Ask them to note which ones they think they know and which ones they're not sure of.
2. Go over the list of key words for pronunciation. You can pronounce the words and simply have the students repeat them or have the students read them aloud.
3. Option A. Have the students read the entire passage silently. Encourage them to try to grasp the meaning from the context.

   Option B. Have the students take turns reading the passage aloud. Note any pronunciation problems and correct them after everybody has read.

   Option C. You read the passage aloud while the students listen. This option can be done twice. First the students listen with their books closed; then when you read it the second time they can follow along in their books.
4. Have the students do exercises 1-4 individually. When they have finished you can ask for questions and clarify problems.
5. Have the students do exercise 5. You can use this exercise as a test by having the students

write out their sentences on a separate sheet of paper and hand them in to you.

6. Students generally enjoy working together in pairs. This can be a useful in-class variation of self-study.

General Suggestions

1. It is best to begin with the first reading and proceed sequentially through the book.
2. Divide the class into three groups. Each group does only one of the selections in each section (breakfast, lunches, dinners, special occasions). Then each group explains its passage to the other two groups, putting the key words on the board as they explain.
3. After you have finished a section, use the menu to practice ordering a meal. This can be followed up by actually going to a restaurant as a class. (See "Eating Out," in *Experiential Language Teaching Techniques*, Michael Jerald and Raymond C. Clark, Pro Lingua Associates, 1983).
4. Use the recipes to actually prepare a dish. Alternatively, one student can read the recipe while a second mimes the action. This is good practice for verbs such as "mix," "pour," "stir," etc.
5. Prepare a double set of 3x5 index cards. Each key word is written on two different cards. For each selection there are usually 12 different

words. Shuffle the 24 cards well and write the numbers 1-24 on the back. Place all the cards on the floor with only the numbers showing. Then in turns the students try to locate the matching pairs by calling out two numbers (see "Matched Pairs" in *Index Card Games for ESL*, Pro Lingua Associates, 1982).

6. For review, put the key words from several selections on 3x5 index cards. Divide the class into two teams and have a contest to see which team can use the most words correctly in a sentence.
7. After each section hold a discussion on how breakfasts, etc. in the United States compare with breakfasts in the students' native countries.
8. Pictures and charts of foods can be a useful supplement to the readings. Women's magazines are a good source for pictures of foods and meals.

Answers

Scrambled, Over or Sunny Side Up

I	II	III	IV
1. e	1. sweeten it	1. prepared/fixed, chopping	fixed/prepared
2. c	2. scramble them	2. sweeten	sliced/buttered
3. g	3. butter it	3. boiling	mixture
4. f	4. fry them	4. frying	chopped
5. d	5. slice it	5. prepared/fixed mixture	scrambled/mixed
6. a	6. beat them	6. spread	mixture
7. h	7. fix it	7. sliced/chopped	spread
8. i	8. chop it	8. scramble/mix, mixing	
9. b	9. boil them	9. scrambled	
		10. fix/prepare	

A Stack of Cakes

I	II	III	IV
1. stack	1. sprinkled	1. typical	typical
2. sprinkled	2. brewed	2. brewed	hot
3. liquid	3. dip	3. liquids	batter
4. crisper	4. types	4. imitation	griddle
5. imitation	5. crisp	5. stack	dipped
6. dipped	6. imitation	6. sprinkled	batter
7. batter	7. stacks	7. crisper	crisp
8. brewed	8. liquid	8. dip, batter	crisp
9. typical	9. powder	9. powder	imitation
10. griddle	10. griddle		powdered
	11. batter		sprinkle
			stack

Breakfast Cereals, Breads and Pastries

I	II	III	IV
1. d	1. filled	1. grounds	1. coarse
2. j	2. processes	2. granulated, coarser	2. ground
3. g	3. grinds	3. filling	3. flakes
4. a	4. flakes	4. nutrition, processed	4. fortified
5. i	5. granular	5. splits	5. nutrition
6. b	6. sticks	6. sticks	6. unprocessed
7. h	7. split	7. crunchy	7. sticky
8. f	8. coarsely	8. fortified, nutritious	8. split
9. e	9. unprocessed		9. filling
10. c	10. nutritious		
	11. crunchy		
	12. unfortified		

Soup'n Sandwich

I
1. grilled
2. coated
3. melted
4. ingredients
5. sipped
6. spooned
7. stew
8. chunks
9. bulky
10. kosher
11. a pickle and chips

II
1. grilled, soup
2. bulky
3. ingredients
4. sip
5. chunks
6. coat
7. spoon
8. stews
9. chips, pickle
10. melted

III
1. stew
2. sip
3. chips
4. bulky
5. grilled
6. kosher
7. ingredients
8. coat
9. chunks

IV
ingredients
melts, coated, melted, chunks
spoon, melted
sip
stew
chips
bulky
sip
grill
grilled
pickles
pickled/stewed

The Lunch Box and Brown Bag

I
1. h
2. k
3. j
4. c
5. i
6. a
7. d
8. b
9. e
10. g
11. f

II
1. packed
2. contains
3. skin
4. crumbs
5. wrapped
6. fresh, canned
7. shell
8. sandwich, moistness, stale
9. core

III
1. container, pack
2. wrap, wrapper
3. can, canned
4. shell, shell, shelled
5. core core, cored
6. moistness, freshness

IV
pack
sandwich, egg, sticks, chip, fresh
fresh, wrap, stale
shell
shell, moistness
fresh, can
cores
skins
crumbs
containers, bags
box

For Here or To Go

I
1. d
2. g
3. h
4. i
5. j
6. l
7. b
8. e
9. f
10. a
11. c
12. k

II
1. greasy
2. crushed
3. placed
4. flavors
5. shaker
6. froth
7. lid, straw
8. disposable
9. appetizing
10. steamed

III
1. placed it
2. greased it
3. crushed it
4. shook them
5. steamed them
6. dispose of it
7. fried, vat
8. flavoring, flavor
9. lid
10. straw
11. unappetizing

IV
place, steamed
greasy
crushed
crushed
shake, frothy
flavor
flavor
disposable, straw, lid

Steak and Potatoes

I
1. course
2. appetizer
3. raw
4. rare
5. well-done
6. medium
7. bake
8. peel
9. mash
10. pulpy
11. stuff
12. alcoholic

II
1. raw
2. baked
3. well-done
4. peeled
5. alcoholic
6. appetizer
7. course

III
appetizer
raw
alcoholic
alcoholic
dressing
course
rare
stuffed
baked
stuffed
stuffed

IV
baked
1. medium
2. peel
3. bake
4. mash
5. mashed, pulp
stuff

Southern Fried Chicken

I
1. j
2. k
3. a
4. d
5. i
6. e
7. c
8. b
9. g
10. h
11. f

II
1. juicy
2. tasty
3. crusty
4. icy
5. crumbly
6. lumpy
7. bony
8. tasteless
9. boneless
10. unleavened

III
1. pour, iced
2. bones
3. crumble
4. juice
5. sour, tasty
6. pods
7. crust
8. unleavened
9. lumpy

IV
crust
bony
leavening
crumbly
iced
pour
ice
juicy
sour

Casseroles and Potluck

I
1. dish
2. cover
3. keep
4. heat up
5. grated
6. layer
7. loaf
8. leftovers
9. pot
10. affairs
11. hostess
12. buffet

II
1. dishes
2. covered
3. warmed up, leftover
4. grater, grate
5. loaf
6. pot, keep
7. layer
8. affairs

III
1. layers
2. grated
3. cover
4. dish
5. keep
6. heat up
7. host
8. buffet
9. loaf
10. pot

IV
potluck
dish
layer
pot
grated
grate
grater
loaf
leftover, heat up
hostess, leftovers
keep, cover
affair

Thanksgiving

I	II	III	IV
1. roast	1. domesticated	1. roast	feast, harvest
2. carve	2. wild	2. crops	crops
3. creamed	3. mince	3. mince	mince
4. harvested	4. feast	4. cultivated, wild	mince
5. feast	5. roasted	5. feast	wild/game, mince
6. baste	6. carve	6. carving	domesticated
7. cultivated	7. creamed	7. harvest	roast
8. wild	8. cultivated	8. crop	game, cultivated
9. domesticate	9. crop		creamed
	10. game		baste
	11. harvest		
	12. basted		

Cookouts and Barbecues

I	II	III	IV
1. cool	1. nibble	1. broiled	broiling
2. pick	2. charcoal	2. burned	burning
3. burning	3. broiling	3. skewered	cooling
4. skewers	4. skewers	4. picked	skewering
5. broil	5. cooler	5. stripped	nibbling
6. charcoal	6. salt	6. salted	picking
7. salt	7. whipped, toppings	7. scooped, whipped, topped	stripping
8. whip	8. picked	8. cooled	whipping
9. scoops	9. scoop	9. nibbled	scooping
10. topping			topping
11. nibble			
12. strip			

Breakfast & Lunch = Brunch

I	II	III	IV
1. imported	1. g	1. setting	set, clear
2. dirty	2. d	2. stirring	wash, dirty
3. set	3. e	3. curing	put
4. stir	4. f	4. smoking	smoked/imported
5. fancy	5. c	5. importing	imported, fancy
6. put away	6. i	6. clearing	wipe
7. cured	7. a	7. wiping	stir
8. wash	8. j	8. washing	
9. smoked	9. b	9. putting away	
10. wipe	10. h	10. preserving	
11. cleared			
12. preserves			

Food Index

appetizer 43, 60, 65
apple 5, 31, 60
apple pie 42, 60

bacon 6, 11
bagel 18, 72
baked beans 54
baked potato 42
baloney 31
banana 18, 31
beans 48
beef 41, 67
beef stew 24
beer 65
berry 18, 43
beverage 35, 48
biscuit 48
Bloody Mary 71
blueberry 18
blue cheese dressing 42
bread 6, 18, 23, 30, 35, 48, 54
bun 35, 48
butter 6, 12, 42, 66, 71

cabbage 25
caffeine 42
cake 48
carrot 24, 31
celery 25, 31, 71
cereal 17
cheese 6, 23, 31, 53
cheeseburger 35
chicken 31, 47, 66
chocolate 18, 31, 36, 66
chocolate chip cookies 31
chowder 23
citrus fruit 48
clams 23, 67
cocktail 41, 71
cocoa 18
coffee 5, 11, 42, 72
cold cut 24
cole slaw 25
collard greens 48
cookies 31, 48
cordial 43
corn 7, 18, 54, 66
corned beef hash 72
corn syrup 18
crackers 24, 48
cranberry sacue 60
cream 5, 66
cream cheese 18, 72
creamed onions 60
cucumber 24

Danish 19
dessert 42, 48
donut 19
dressing 60

eggs 5, 11, 25, 71
eggs Benedict 71
egg white 18
egg yolk 6, 31
English muffin 18, 71

fish 23, 53
fish and chips 36
flapjacks 11
flour 11, 17, 60
French dressing 42
French fries 35
French toast 12
fried chicken 36, 47
fruit 11, 18, 48, 60

giblet gravy 60
grain 17
granola 18
grapefruit 5, 11
gravy 60
green pepper 42, 53, 66
greens 48
griddle cakes 11
grilled cheese 23
grinder 24
grits 7

ham 6, 31, 54, 71
hamburger 35, 66
hero 24
hoagie 24
Hollandaise sauce 71
honey 17, 48
hotcake 11
hot chocolate 18
hot dog 36, 42, 66
huevos rancheros 71

ice cream 36, 42, 66
iced tea 48, 65
Italian dressing 42
Italian sandwich 24

jam 6, 19, 30

jelly 6, 19, 30
johnnycake 48
juice 5, 11, 41, 60, 71

ketchup 35
key lime pie 48
kidney 60

lamb 41
lemon 31, 71
lettuce 35, 42
lime 48
liqueur 43
liver 60
lobster 67
lox 72

macaroni 53
maple syrup 12
marshmallow 18
mashed potato 42, 47, 54, 60
mayonnaise 25, 31
meal 17, 48
meat 41, 53, 60, 66
meat loaf 54
melt 23
milk 11, 17, 23, 35, 36, 42
milkshake 36
mincemeat 60
muffin 18
mushroom 6, 23, 42, 53
mustard 35

noodles 53
nut 19, 43, 48, 66

oatmeal 17, 31
oats 17
oil 31, 35
okra 48
omelet 6, 71
onion 6, 24, 35, 42, 60, 66
orange 5
oyster 24

pancake 11
pasta 53
pastry 18
pea 48
peach 18, 48
peach shortcake 48
peanut butter 30
pecan pie 48
pepper 71
pickle 24
pie 48, 60
pineapple 5

poached egg 6
poor boy 24
pork 6, 41
potato 6, 24, 35, 42, 53
potato chip 24, 65
potato salad 25
pumpkin 60

radish 42
raisin 60
relish 35
ribs 41
rice 17, 47, 53
roll 24, 35, 48
roast 41
Russian dressing 42

salad 24, 42
salt 24, 66, 71
sandwich 23, 30
sausage 6, 31, 36
shepherd's pie 54
shish kebab 66
shortcake 48, 66
shortening 18
soft drink 35
soup 23, 41
sour cream 65
spice 31, 42, 53, 60
sprouts 42
squash 60
steak 41, 66
stew 24
strawberry 18, 36, 66
stuffing 59
submarine 24
sugar 5, 11, 17
sweet potato 47
sweet roll 19
syrup 12

taco 36
tea 11, 48
Thousand Island dressing 42
toast 6
tomato 5, 35, 53
tomato juice 5, 71
tomato soup 23
torpedo 24
tuna fish 30
tuna casserole 53
turkey 31, 59

vanilla 36
vegetable 42, 48
venison 60

vinegar 24
vodka 71

waffle 12
wheat 17
whipped cream 66

yam 47
yogurt 31

Key Word Index

affair 54
alcoholic 41
appetizer 41
appetizing 36

bake, baked 42
baste, basted 59
batter 11
beat, beaten 6
boil, boiled 6
bone, bony, boneless 47
brew, brewed 11
broil, broiled 65
buffet 54
bulky 24
burn, burned 66
butter, buttered 6

can, canned 31
carve, carved, carving knife 60
charcoal 65
chip 24
chop, chopped, chops 6
clear, cleared 72
coarse, coarsely 17
coat, coated 23
contain, container 30
cool, cooler 66
core, cored 31
course 41
cover, covered 53
cream, creamed 60
crisp, crispy 12
crop 59
crumb 31
crumbly 48
crunch, crunchy 17
crust, crusty 47
cultivate, cultivated 60
cure, cured 72

dip, dipped 12
dirty dishes 72
dish, dishes 53
dispose, disposable 36
domesticate, domesticated 59

fancy, fancier, fanciest 71
feast 59
fill, filled, filling 19
fix, fixed 5
flake, flaky 17
flavor, flavoring 36
fortify, fortified 18
fresh, freshly 30
froth, frothy 36
fry, fried, frying pan 5

game 59
granular, granulated 17
grate, grated, grater 53
grease, greased, greasy 35
griddle 11
grill, grilled 23
grind, ground, grounds, grinder 17

harvest 59
heat up, heated up 53
host, hostess 54

ice, iced 48
imitation 12
import, imported 72
ingredient 23

juice, juicy, juiciest 48

keep kept 53
kosher 24

layer 54
leaven, leavened, leavening 48
leftover 53
lid 36
liquid 11
loaf 54
lump, lumpy 48

mash, mashed 42
medium 42

melt, melted 23
mince 60
mix, mixed 5
moist, moistness, moisture 30

nutrition, nutritious 18

pack, packed 30
peel, peeled 42
pick, picked 66
pickle, pickled 24
place an order, placed 35
pod 48
pot 54
pour, poured 48
powder, powdered 12
prepare, prepared 5
preserve, preserved 72
process, processed 18
pulp, pulpy 42
put away 72

rare 42
raw 42
roast, roasted 59

salt, salted 66
sandwich, sandwiches, sandwiched 30
scramble, scrambled 5
scoop, scooped 66
set the table 71
shake, shook, shaken 36
shell, shelled 31
sip, sipped 23
skin 31
skewer, skewered 66
slice, sliced 6
smoke, smoked 72
sour 48
split 18
spoon, spooned 23
spread 6
sprinkle, sprinkled 11
stack 12
stale 30
steam, steamed 36
stew, stewed 24
stick, stuck, sticky 18
stir, stirred, stirrer 71
strip, stripped 66
stuff, stuffed 42
sweeten, sweetened 5

taste, tasted, tasty, tastiest 48
topping 66
typical, type 11

unappetizing 36
unprocessed 18

vat 35

wash, washed, washer 72
well done 42
whip, whipped 66
wild 59
wipe, wiped 72
wrap, wrapped, wrapper 31

Sources

Menus and Recipes

Breakfast Menu, page 10. Chelsea Royal Diner, Brattleboro, Vermont.

Hot Cereal, page 16. Quaker Natural Cereal package. The Quaker Oats Company, Chicago, Illinois.

Pancakes, page 16. Aunt Jemima Pancakes package. The Quaker Oats Company, Chicago, Illinois.

Lunch Menu, page 29. Mels Drive-in, San Francisco, California.

Sloppy Joe Recipes. page 34. Kraft TV Special Recipes. Kraft Foods, Chicago, Illinois

Dinner Menu, page 46. Warren Tavern, Boston, (Charlestown), Massachusetts.

Casseroles, page 52. The Mothers' Circle Cookbook, Hampton, New Hampshire.

Outdoor Entertainers, etc., page 64. Kraft TV Special Recipes. Kraft Foods, Chicago, Illinois.

Brunch Menu, page 70. West River Marina Bar & Grill on the Water, Brattleboro, Vermont.

Bibliography

American Cooking, Irena Kirshman, NY: Galahad, 1973.

The American Heritage Cookbook, Editors, The American Heritage Publishing Co., 1964.

American Taste, James Villas, NY: Arbor House, 1982.

PRO LINGUA ASSOCIATES

Brattleboro, Vermont

99

ISBN 0-88647-084-0